

Ontario Independent Meat Processors

2016

ANNUAL REPORT &
ASSOCIATE MEMBER DIRECTORY

We connect, support, and advocate
for our members.



BOARD OF DIRECTORS

Elected by the membership, OIMP Board of Directors consists of individuals who own or operate a meat processing business. The Board represents the diversity of the industry with representation from abattoir operations, processing, retailing, and wholesaling in both red and white meat, with businesses ranging in size from 1 to 450 employees.

EXECUTIVE

President

Cory Van Groningen
VG Meats, Simcoe

Past President

Joe Abate
Abate Packers, Arthur

Vice President

Carol Goriup
Florence Meats, Oakville

Secretary/Treasurer

Christine Hobson
Halenda's Fine Foods, Oshawa

DIRECTORS

Shannon Desborough

Finest Sausage & Meat, Kitchener

Gerhard Metzger

Metzger Meats, Hensall

Marc Oliver

Sargent Farms, Milton

Kevin Schinkel

Schinkel's Legacy, Chatham

Kevin Stemmler

Stemmler Meats, Heidelberg

PAST PRESIDENTS

2011 - 2013

Joe Abate, Abate Packers, Arthur

2007 - 2011

Tony Facciolo, Holly Park Meat Packers, Bolton

2005 - 2007

Tim Schinkel, Schinkel's Legacy, Chatham

2003 - 2005

Mario Henry, Town & Country Farms, Hornby

2001 - 2003

Leo Rocheleau, Weston Abattoir, Maidstone

2000 - 2001

Gerry Houtzager, Stayner Meat Packers, Stayner

1997 - 2000

Leo Rocheleau, Weston Abattoir, Maidstone

1995 - 1997

Gerry Houtzager, Stayner Meat Packers, Stayner

1992 - 1995

Nancy Ackert, The Beef Way, Kincardine

1991 - 1992

Ron Dancy, Morrison's Meat Packers, Cambridge

1988 - 1991

Wilfrid Gravelle, W.L. Gravelle Meats, Hastings

1985 - 1988

Doug Lewis, W.D. Lewis Meats, Napanee

1980 - 1985

Ron Deeth, Windcrest Farms, Port Perry

"I joined the Board in 2015 to gain more knowledge of our industry and to be involved in the positive change and growth of food processing in Ontario."

~ Kevin Schinkel, Schinkel's Legacy, Chatham
Business Member since 1993

"I joined the Board in 2016 to work with all stakeholders in our industry, to represent their interests and goals for the organization, and to be part in further strengthening our industry to stay and grow solid into the future."

~ Gerhard Metzger, Metzger Meats, Hensall
Business Member since 1993

VISION

Provide leadership for Ontario's meat and poultry industry by fostering innovation, promoting food safety and integrity and recognizing excellence.

MISSION

Strengthen Ontario's meat and poultry industry by working with stakeholders, responding to challenges and identifying opportunities on behalf of the membership.



PRESIDENT'S MESSAGE



Making Connections was our theme in 2016, starting with a very successful Industry Day and finishing with a record-breaking turnout at The Meating Place; both exceptional opportunities for industry to gather, share successes, and discuss solutions to the similar challenges we all face.

When was the last time you contacted OIMP for help? Through your calls we become aware about particular issues you're facing. Chances are you're not alone, and we just might have a solution! I cannot urge you enough to be active and engaged.

A big thank you to all those that contributed to our Supporter and Partnership programs, for without your financial support many of the programs and services we deliver would not be possible. With only 28% of our revenue coming from membership dues, the issue of long-term financial sustainability of our organization remains a top priority.

It has been an honour to have served as President for the last four years and I am proud of our accomplishments as I look back at where we started and where we are today.

To the OIMP staff, board, membership, and broader industry stakeholders, I thank you for the support and friendship and look forward to assisting our next OIMP President in my role as Past-President.

A handwritten signature in black ink, appearing to read 'Cory Van Groningen'.

Cory Van Groningen
OIMP President

EXECUTIVE DIRECTOR'S MESSAGE



On behalf of the OIMP team, I want to thank the members for your ongoing support. We are proud of our many achievements outlined in this report.

OIMP staff visited 530 businesses across the province with the objective of growing and strengthening relationships. Our struggle to grow membership remains a challenge with a 9% drop in 2016, despite 58% of visits being to potential members. The entire industry benefits from the work of OIMP, in particular our government advocacy efforts. We need your support in communicating the many benefits of belonging to OIMP to turn our numbers around.

It has been a pleasure working with Cory in his role as President. Industry has certainly benefited from his passion and our Board members' commitment to building and maintaining strategic relationships across the entire value chain for the success of Ontario's meat and poultry industry.

A handwritten signature in black ink, appearing to read 'Laurie Nicol'.

Laurie Nicol
OIMP Executive Director

"OIMP brings together a wide variety of businesses whose similarities and differences add value to the operations, growth, vision and future of our industries." ~ Business Member Survey Respondent

OUR TEAM



Laurie Nicol
Executive Director
l.nicol@oimp.ca
(519) 763-4558 Ext. 224

Laurie is responsible for the leadership and management of the association, working closely with all levels of government, agricultural and industry groups on issues that directly affect Members and their businesses.



Derek Boudreau
Industry Development Coordinator
d.boudreau@oimp.ca
Cell: (519) 635-9281

Derek is in the field assisting with questions and concerns, building membership through recruitment, engaging our current members, and increasing involvement in OIMP's many programs, events, and training.



Daphne Nuys-Hall
Technical Director
technical@oimp.ca
(519) 763-4558 Ext. 222

Daphne works on the technical aspect of the meat industry, providing regulatory and operational advice and assistance to individual member businesses on a one-on-one basis, and with the industry through her Technical eBulletin. Daphne also leads the industry development activities including OIMP training workshops and webinars, and Food Handler Training.



Heather Nahatchewitz
Marketing and Communications Director
heather@oimp.ca
(519) 763-4558 Ext. 225

Heather is responsible for the OIMP communications strategy, promoting a strong concise message to our members, industry and consumers. Leading our market development initiatives, Heather manages the OIMP branding programs, social media strategy, and consumer outreach.



Jessy Courtemanche
Membership Coordinator
member@oimp.ca
(519) 763-4558 Ext. 221

Jessy is responsible for maintaining strong member relations, managing registration for OIMP events, and maintaining a current and accurate member database. As OIMP's in-house graphic designer, Jessy manages design and layout of OIMP communication pieces, and provides graphic design services to OIMP members by request.



oimp.ca
ontariomeatandpoultry.ca

CONNECT WITH US:



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OntarioMeatPoultry



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@ontmeatpoultry



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Ontario Independent Meat Processors



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OntMeatPoultry

MEMBER RELATIONS

Building an informed and engaged membership representing a diverse Ontario meat and poultry industry.

Why is it important to be an OIMP member?

"It keeps me in touch with changes in the industry and provides me with information whenever I need it. I have made a lot of contacts through the years through OIMP and the annual get together are always fun and informative and a great way to network."

~ Business Member Survey Respondent

MEMBERSHIP CATEGORIES

Business Member (144)

An establishment operating in the province of Ontario under inspection to carry out the processing, manufacturing, and/or sale of meat, poultry and/or fish products.

Business Retail Member (48)

A permanent retail/food premise establishment in the province of Ontario that is owned by the Business Member, operating at a different location with regular business hours, engaged in the sale of meat, poultry and/or fish products direct to consumer.

Retail Associate Member (47)

A permanent retail/food premise establishment in the province of Ontario, operating with regular business hours, and engaging in the sale of meat, poultry and/or fish products direct to consumer.

Associate Member (60)

An individual or organization that provides goods or services to the meat, poultry and/or fish industry.

Affiliate Member (5)

A registered not-for-profit organization that supports the vision and mission of the OIMP.

"Membership is important to stand together as a unified body but more importantly it's like your family. You don't always see your cousins but when you do it's like no time has passed. You start talking like its nothing. That's pretty cool. Hopefully I'll never have to call on OIMP for something serious, but it's good to know they're there if I need them."

~ Peter Baarda, J & G Quality Meats,
Business Member since 2008

"Membership with OIMP is important as one voice is a very small voice, but coming together as a group means a louder voice. A louder voice will get heard and be taken more seriously."

~ Doris Valade, Malabar Super Spice,
Associate Member since 1994

"Membership with OIMP is important because networking is a big deal. It's important to our business and OIMP provides so many opportunities to connect."

~ Teresa Van Raay, The Whole Pig,
Retail Associate Member since 2015

AWARDS AND RECOGNITION



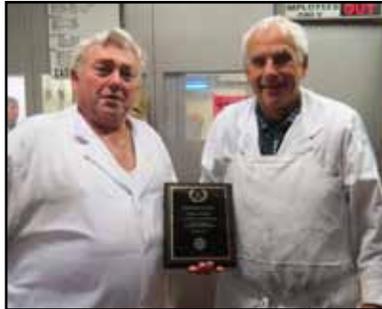
25 Year Members

Ontario Pork, Guelph (1980)
 Gord's Abattoir, Leamington (1982)
 L'Original Packing, L'Original (1986)
 MMIS, Aurora (1986)
 Nitta Casings, Markham (1986)
 Walnut Hill Farms, Gads Hill (1986)
 VG Meats, Simcoe (1987)
 Rothsay, Dundas (1988)
 Stemmler Meat & Cheese, Heidelberg (1988)

Chicken Farmers of Ontario, Burlington (1989)
 Jarvis Industries, Calgary (1989)
 Jetnet Norstar Corp., Toronto (1989)
 Schinkels' Gourmet Meats, Chatham (1989)
 Springer's Meats, Hamilton (1989)
Barron Poultry, Amherstburg (1991)
Brenner Packers, Windsor (1991)
Norwich Packers, Norwich (1991)
Weston Abattoir, Maidstone (1991)



In photo: Chris, Richard, Sharon Barron, Paula Barron, Barron Poultry



In photo: Frank Miesmer and Leo Veldhuis, Brenner Packers



In photo: Ron Heleniak, Norwich Packers



In photo: Jim Weston, Weston Abattoir



Lifetime Member

An honorary title bestowed to an individual as an acknowledgement of their significant contribution to the association and the meat and poultry industry.

Brian Quinn (2016)

Graham Dalziel (2015)
 Tony Facciolo (2011)
 Pat Johnson (2005)

Gerry Houtzager (2003) Nancy Ackert (1997)
 Leo Rocheleau (2001) Dr. Ron Osborne (1996)
 Jim Vidoczy (2000) Ron Deeth (1995)



In photo: Graham Dalziel, Handtmann Canada, Brian Quinn, Brian Quinn's Meats



Meat Industry Achievement Award

The Meat Industry Achievement Award (MIA) is given to an OIMP Business Member company, or an individual within a Business Member company, that judged by the membership, is deserving of recognition for their achievement in the meat and poultry industry.

Hayter's Farm, Dashwood (2016)

Schinkel's Legacy, Chatham (2014) Springer's Meats, Hamilton (2010)
 Conestoga Meat Packers, Breslau (2013) VG Meats, Simcoe (2009)
 In Memory of Dave Tiller (2012) Stemmler's Meat & Cheese, Heidelberg (2008)
 Halenda's Fine Foods, Oshawa (2011) Leo Rocheleau, Maidstone (2007)



In photo: Joanne & Sean Maguire, Hayter's Farm, Kevin Schinkel, OIMP Director



Associate Member Recognition Award

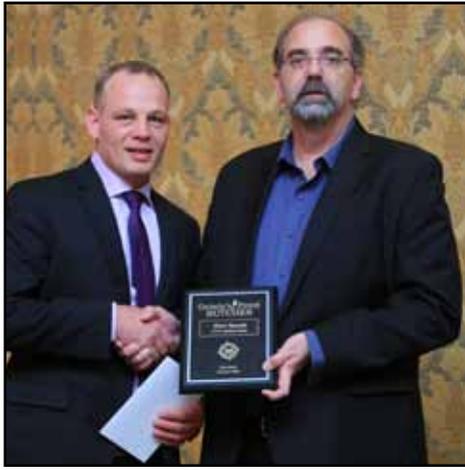
Malabar Super Spice received the first ever Associate Member Recognition Award or AMRA. The AMRA is given to an Associate Member company that, judged by the membership, is deserving of recognition for their contribution to the association and to the industry.

In photo: Doris Valade, Malabar Super Spice, Christine Hobson, OIMP Treasurer



Ontario's Finest Butcher Competition

An annual meat-cutting competition consisting of an elimination round of 12 butchers and final round of three, Peter Baarda, owner of J & G Quality Meats, Burlington, was awarded the title Ontario's Finest Butcher, for the third consecutive year. (Video of the competition is available on our YouTube Channel.)



In photo: Peter Baarda, J & G Quality Meats, Joe Abate, OIMP Past President

Ontario's Finest BUTCHER

ENGAGING AND INFORMING MEMBERS

BLOCKtalk remains our most important communication vehicle followed by Technical eBulletin. Word on the Block and oimp.ca (which was redesigned in 2016) also ranked high.

BLOCKtalk, our quarterly magazine, was delivered in hard copy to all member companies, and electronically to an additional 2000 people in the meat processing industry.

With a focus on keeping our members current, Word on the Block, our bi-weekly electronic bulletin, was delivered to over 500 individuals with a 34% open rate, considered better than average based on an industry average open rate of 20%.

Fourteen Technical eBulletins were sent containing important and timely information on issues including Ingredient List Requirements, Costs of SRM Removal, Halal Labelling, OMAFRA Bi-Monthly Meeting Update, Research Volunteers, SVV, activist activities, and new business opportunities.

Call out: OIMP is important because communication is key to being informed. They continuously keep us updated on latest regulation changes, industry developments and act as a huge opportunity to network with fellow plant operators throughout the year, which otherwise would not be possible.

OIMP Industry Day

Making Connections, the theme for Industry Day 2016 drew a record number of attendees (79 participants representing 49 companies) bringing together members from all aspects of the meat industry including processors, retailers, producers, and suppliers.

The day consisted of presentations on Increasing Transparency to Increase Trust, Tech for Food – Addressing your Technical

Dave Tiller People's Choice

The Dave Tiller People's Choice is a friendly competition among members with 26 entries submitted (16 snack sticks, 10 jerky). Presented as a blind taste-test with delegates voting on their favourites, Denninger's of Hamilton received the most votes for their Landjäger meat stick and Franz's Butchershop, Peterborough, took the prize for their Magnificent Maple Jerky.



In photo: Hans Roessl, Franz's Butchershop & Catering, Daphne Nuys-Hall, Kim Roessl



In photo: Daphne Nuys-Hall, Frank Kolver, Denninger's

Challenges, and Marketing to Millennials followed by an afternoon panel featuring OIMP members Carnivore Club, Oakridge Acres, Paganelli's, and The Whole Pig speaking to their business successes and how they made it happen. Capping off the day was the Meat and Mingle networking event where attendees sampled some of the best meat products Ontario has to offer and made some new and lasting connections.

The Meating Place - Strengthening Connections

Ontario Independent Meat Processors came together in record numbers for our biennial conference, The Meating Place, at Deerhurst Resort, Huntsville late October.

The weekend began Friday night with "An Evening with Handtmann", and the speakers Saturday morning were carefully hand-selected to educate, engage and inspire. The afternoon presented an opportunity for our associates to showcase their companies in our tabletop display area and proudly promote their products and services. The fun continued Saturday night at our Awards Banquet, where OIMP members were recognized for their accomplishments in a number of different areas.

The weekend concluded Sunday morning with our motivational speaker sending delegates on their way feeling inspired and with renewed energy.

"OIMP is important because communication is key to being informed. They continuously keep us updated on latest regulation changes, industry developments and act as a huge opportunity to network with fellow plant operators throughout the year, which otherwise would not be possible."
~ Survey Respondent

INDUSTRY & GOVERNMENT RELATIONS

Upholding the interests of Ontario's meat and poultry industry through strategic relationships across the value chain. Positively influence government policy by providing a unified informed voice.

OIMP believes a strong agricultural sector is dependent upon a cooperative and mutually beneficial relationship between producers and processors. Establishing relationships across the value chain starts with our commodity partners, and we are grateful for their support. OIMP provides representation on the Veal, Sheep, and Hog Advisory Committees, Ontario Pork Grading Authority, and Ontario Beef Financial Protection Board.



OIMP plays an important role in providing a unified and informed voice positively influencing government policy. With participation in over 40 meetings last year across many branches, we were able to keep government officials informed on industry challenges. OIMP continues to participate at the Open for Business table.

94% of members surveyed felt it was important to their business that OIMP represent their interests with government.

Considered the year of regulatory consultation overload, federal, provincial and municipal ministries all launched consultations on a number of regulations, affecting all aspects of the meat industry including the Proposed Fish Regulations, Food Premises Regulations, Draft Safe Food for Canadians Regulations, Labelling Modernization, and the Changing Workplaces Review.

One of the most significant consultations was the Red Tape Challenge for the Food Processing Industry. This consultation required a review of 171 regulations in 43 business days. OIMP identified the need for a formal process for industry to review regulatory text before becoming proclaimed, the need for a

OIMP supports these industry related groups:

- Agri-Food Management Institute
- American Association of Meat Processors
- Canadian Meat Council
- Canadian Partnership for Consumer Food Safety Education
- Farm and Food Care
- Food Processing HR Council
- Ontario Food Protection Association
- President's Council

continuous regulatory review process that facilitates changing regulations to outcome based supported by sound science and at the speed at which industry operates, as well as identifying the inconsistent interpretation and application of the regulatory requirements from policy development, to inspection oversight, through to the audit process.

OIMP met bi-monthly with OMAFRA Meat Inspection Program senior management to share information on our respective activities as well as address industry concerns identified by members. These meetings included regular reports on their sampling programs (RTE Microbial, Water, Drug Residue) and audit status.

OIMP reviewed and provided comment on 33 draft Meat Inspection Policy and Program Manual (MIPPM) documents, related forms and Meat Plant Guidelines. MIPPM is OMAFRA's internal document which defines and outlines procedures and best practices that inspectors are expected to follow in performance of their duties and is designed to be used as one of the primary references to assist them in an effort to provide consistent application of the regulations. It is OIMP's expectation that this document, once the review is complete, will be accessible to industry in an effort to provide greater transparency and consistency on regulatory expectations.

In 2016 the Food Integrity Committee was formed with representatives from OMAFRA, CFIA, Greenbelt Fund , BIO, Ontario Culinary Tourism Alliance and OIMP. The objectives of the initiative are to decrease the prevalence of food fraud in Ontario to help protect the sustainability of the agri-food industry (safety, economics, etc.) and maintain consumer trust. Three specific goals for the initiative are to build awareness and understanding about food fraud throughout the agri-food value chain, identify priority areas and how to target (e.g., species substitution; local vs. imports) and to identify, develop and/or promote tools to combat food fraud.

OIMP supports the Premier’s Annual Fall Food Bank Drive and was able to provide 400 lbs of pork, donated by Conestoga Meat Packers, cut by some of Ontario’s finest butchers and packaged and delivered by Halenda’s Fine Foods.

As part of the Local Food Week celebrations, OIMP participated in the annual Queen’s Park Farmers’ Market where we featured Halenda’s Platinum award-winning Ham Kobassa.



In photo: Minister Leal, Jessy Courtemanche, OIMP Staff, Carol Goriup, OIMP Vice President, Derek Boudreau, OIMP Staff

INDUSTRY DEVELOPMENT

Strengthening Ontario's meat and poultry industry by providing training, education and assistance with regulatory compliance embracing a robust food safety culture.

TECHNICAL SUPPORT & SERVICES

In 2016, OIMP staff made over 530 visits to meat facilities across the province including abattoirs, free standing meat plants and retail butcher shops ensuring that we are hearing from the industry. The top three issues facing our members remains regulatory burdens, access to labour, and rising costs, in particular, hydro.

According to our annual survey, the most important services OIMP offers across all membership categories is:

Government Advocacy & Technical/Regulatory Support

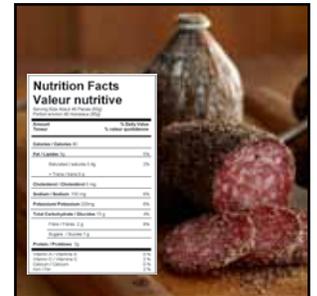
OIMP received over 410 requests for assistance with regulatory, technical and operational challenges from operators. The guidance OIMP provided is not limited to Ontario Meat Regulation 31/05, but included other pieces of Provincial and Federal regulation that spanned many jurisdictions such as Health Canada, CFIA and the Ministry of Labour.

2016 Top 10 Issues Addressed

- Regulations
- Procurement and Co-pack Opportunities
- Training/Workshops
- Written Programs and Protocols
- Inspection Issues
- Labelling Compliance and Nutritionals
- Licensing and New Builds
- Audit and Inspection Reports
- Labour and Human Resources
- Funding

Nutrition Analysis Service

OIMP continued to provide this simple and cost effective service which includes a detailed and comprehensive nutrition analysis, a report and camera-ready Nutrition Facts Panel.



92% were satisfied with the assistance received.

"Prompt returned phone calls/emails. Very informative."

"Very knowledgeable and quick to respond."

"Support is always available and accurate."

INFO Sheets

OIMP developed three easy-to-read info sheets which provide essential guidance on operational and regulatory topics.

Topics include:

- Allergen Control
- Calibration Program
- Chemical Safety
- Customer Complaints
- Environmental Sampling Plan
- Effective Sanitation
- Labelling Essentials
- Pest Control
- Preventative Maintenance
- Root Cause Analysis

Available on www.oimp.ca.



ANNUAL SURVEY

Annual Labour Market Survey

The 2016 OIMP Labour Market Report, which provides benchmarking compensation and wage data and industry labour trends, was provided exclusively to those members who participated in the survey. The survey continues to identify the challenge operators are having in finding skilled labour. Of the respondents, 80% have difficulty finding meat cutters, both industrial and retail; general labourers and sausage-makers being the hardest positions to fill.

TRAINING & EDUCATION

Interactive Workshops

OIMP offered six interactive workshops and webinars. A total 47 participants attended the Ventilation and Humidity Control workshop, the Mock Recall webinar, Government Funding for Meat Processors webinar, and Finished Goods Labelling Best Practices webinar. Although OIMP strives to deliver timely and informative topics through our workshop and webinar series the Pest Control Program and Biofilm Detection and Treatment workshops were cancelled due to lack of registration. Special thanks to our Associate members QES, Carlisle Technology, Sani-Marc, Abell Pest Control, and FairTax, who contributed their time and expertise to our webinar and workshop series.

Food Handler Training

OIMP's Food Handler Training program is one of only two that meet the requirements for training as required by Ontario Meat Regulation 31/05.



OIMP delivered four workshops to 37 individuals, distributed 73 self study manuals in various languages as well as proctored 82 food handler training exams, representing a 78% increase from 2015.

Labour Market Shortage

When OIMP surveyed the members to determine their skilled labour needs 30 companies responded; 10 abattoirs, 10 free standing meat plants and 10 retail butcher shops; and collectively projected a need for 94 butchers today and 154 in the near future. As a potential opportunity for finding labour, OIMP hosted a meeting to discuss the Ontario Immigrant Nominee Program (OINP) and remains engaged with colleges interested in delivering meat cutting programs.

Regional Meetings

OIMP hosted meetings in Markham and Stratford with 37 participants from 25 companies attending. The objective of the meetings was to educate industry participants about new and innovative approaches to Listeria detection and control, and how to integrate these practices into existing sanitation, operation, and testing programs, which will improve food safety and public health. Attendees also learned about OMAFRA's new approach to corrective actions when Listeria monocytogenes has been detected. Thank you to OIMP Associate Member companies Sani-Marc, Corbion and 3M for contributing their time and expertise to the sessions.

What participants had to say about the FHT workshops:

"The instructor was very knowledgeable in both the content of the class but was able to draw from her own experiences to deliver effective examples in this trade - well done."

"The trainer kept it upbeat, interjected personal stories that made it real."

"The instructor was very approachable and easy to talk to."



MARKET DEVELOPMENT

Engaging producers, processors, distributors, retailers and consumers to increase the demand for Ontario meat and poultry products.



OIMP continues to reach out to the consumer market in the promotion of Ontario meat and poultry processors and retailers. Our message of 'Support Ontario, Buy Local' aligns with Ontario commodities and Foodland Ontario, lending weight to the aphorism 'a rising tide lifts all boats'.

OIMP promotes the 'Find a Butcher' online searchable database using as many communication vehicles as possible, driving traffic to member locations. As a result 23,749 unique visitors came to the site in 2016 (up 8% over 2015).

Our consumer eNews was delivered quarterly to 7364 consumers, each issue featuring four recipes and two showcasing our market development partners, Ontario Veal Appeal and Make It Ontario Beef.

Everyone knows consumers love recipes and help sway purchasing behavior for those cuts/types of protein. Foodland Ontario generously produced for us two attractive recipe books titled Delicious Seasonal Recipes. The entire 20,000 of the Spring/Summer issue were distributed to member locations. The 30,000 Fall/Winter booklets continue to be distributed.



Rustic Vegetable and Bean Soup

2 tbsp (25 mL) olive oil
 1 Ontario Onions, coarsely chopped
 1 Ontario Leeks (white and light green parts), finely sliced
 1 each Ontario Potatoes and Ontario Carrots, finely sliced
 2 cups (500 mL) finely sliced Ontario Green Cabbage
 1 cup (250 mL) chicken broth
 1 can (125 g) chickpeas (or other spicy sausage)
 1 can (190/340 mL) tomatoes, undrained
 1 can (190/340 mL) kidney beans, drained and rinsed
 1/2 cup (125 mL) small dried pasta
 1/2 cup (125 mL) salt and pepper, to taste

In large saucepan, heat oil over medium heat. Cook onions and leeks for 10 minutes, stirring often. Stir in potatoes, carrots, garlic and cabbage. Add broth, bay leaf, ham and chorizo, bring to boil. Reduce heat, cover and simmer for 30 minutes.
 Reduce heat and chorizo. Chop ham and slice chorizo; return to pot. Add tomatoes and beans, bringing to simmer with wooden spoon. Cover and simmer for 30 minutes. Add pasta, simmer until just tender about 10 minutes. Discard bay leaf. Stir in parsley, salt and pepper.

Open-Faced Vegetable and Prosciutto Sandwiches

2 tsp (10 mL) olive oil
 1 cup (250 mL) finely sliced Ontario Mushrooms
 1 small Ontario Onion, sliced
 1/2 cup (125 mL) shredded Ontario Green Cabbage
 1/2 cup (125 mL) tomato sauce
 1/2 cup (125 mL) each dried oregano and basil leaves
 2 cups (500 mL) thick sliced (2 cm) Ontario Prosciutto
 1/2 cup (125 mL) Ontario Basil Leaves, finely grated Parmesan Cheese

In medium skillet, heat oil over medium-high heat. Add mushrooms, onion and garlic; cook for 10 minutes or until softened, stirring occasionally. Remove to medium bowl and reserve. To skillet, add cabbage, tomato sauce, oregano and basil; cover and cook about 5 minutes or until cabbage is tender. Stir into mushroom mixture.
 Top each bread slice with prosciutto and basil leaves; evenly spoon vegetable mixture over top. Sprinkle with Parmesan cheese.

One of a Kind Christmas Show & Sale

OIMP continues to promote Ontario Meat & Poultry to consumers as the official sponsor of the Flavours section at the One of a Kind Christmas Show. Estimated attendance over the course of the show was over 144,000 people (up 3% from 2015) and OIMP worked with Carptor, a new 'food finder' app, to drive traffic to local butchers and retailers. Ontario Veal Appeal and Make It Ontario Beef recipe cards and booklets were distributed and nine members took advantage of the opportunity to partner with us and sell product direct to show attendees including Bay Meats, Black Angus Fine Meats, Finest Sausage & Meats, Florence Meats, fudi, Halenda's, King Cole Ducks, Salumeria Il Tagliere, and The Whole Pig.



SOCIAL MEDIA

Facebook.com/OntarioMeatPoultry
 OIMP ran six Facebook campaigns, resulting in over 500 new Facebook fans by year-end (total 12,060).

Three two-week summer campaigns, called Meatalicious, ran each long weekend and invited consumers to enter their name to win \$200 of Ontario meat and poultry from an OIMP member.



Three other campaigns coinciding with Easter, Thanksgiving, and Christmas, benefited Ontario food banks.



Nine food banks each received a donation of Ontario meat and poultry by one of our generous members. Although members were reimbursed \$1800 by OIMP, the value of the donations combined was over \$3,000.

Sincere thank you to the following members for their generosity in helping us deliver much needed meat and poultry to Ontario food banks:

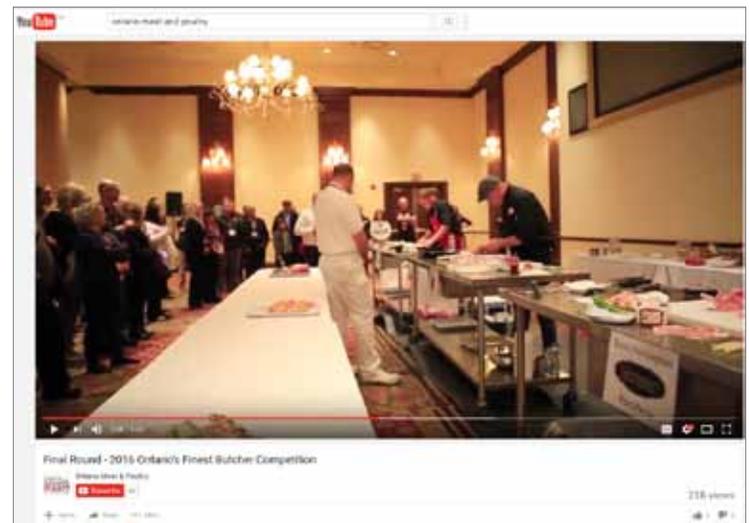
Thank you

- Agram Meats
- Bay Meats
- Brady's Meats
- Brian Quinn's Meats
- Bussiere Sausage
- Green's Meat Market
- Lambton Meats
- L'Orignal Packing
- Seed to Sausage

@OntMeatPoultry
 Tweeting at all consumer events OIMP attended, we attracted 282 new Twitter followers (total 1,686).

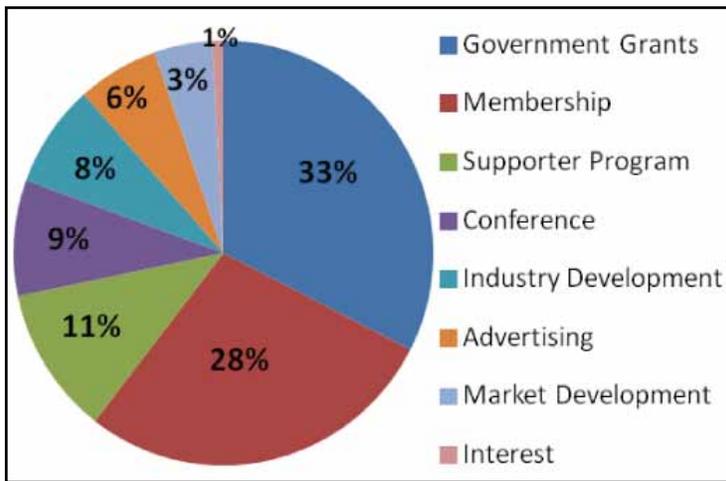
pinterest.com/OntMeatPoultry
 Recipe photography provides such an enticing visual; our Pinterest channel has 460 followers with 309+ average daily viewers, and is consistently the top referring site to ontariomeatandpoultry.ca.

youtube.com/OntMeatPoultry
 With over 3,000 unique views in 2016, OIMP posts videos that have interest to both the industry and the general public including the Ontario's Finest Butcher Competition, and behind the scenes of the Ontario Finest Meat Competition™.

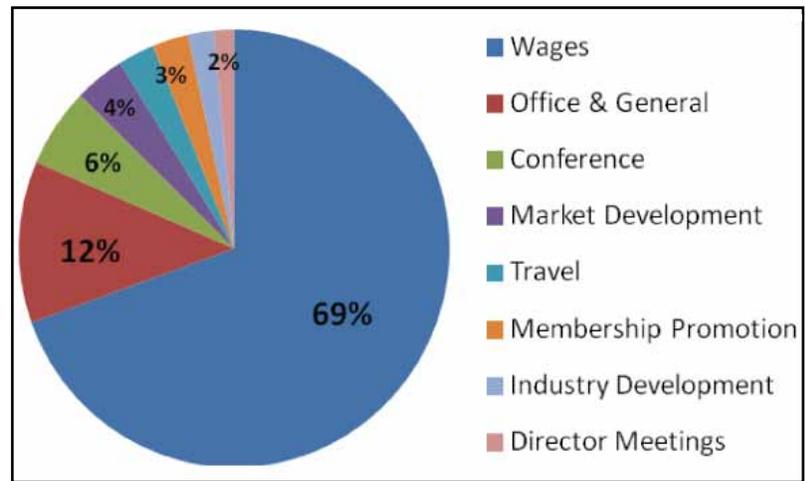


FINANCIALS

2016 REVENUE: \$584,504



2016 EXPENSES: \$667,210



The audit of the Ontario Independent Meat Processors Association 2016 financial records was conducted by the firm RLB LLP in Guelph. The deficit of \$82,706 realized in 2016 was lower than the Board approved budget.

As of December 31, 2016 the association held net assets of \$664,796 with \$500,000 internally restricted as an operating reserve for contingency purposes.

It is management's responsibility for the preparation and fair presentation of the financial statements in accordance with Canadian accounting standards for not for profit organizations and for such internal control as management determines is

necessary to enable the preparation of financial statements that are free from material misstatement, whether due to fraud or error.

In the Auditors opinion, the financial statements present fairly, in all material respects, the financial position of Ontario Independent Meat Processors Association as at December 31, 2016 and the results of its operations and its cash flows for the year then ended in accordance with Canadian accounting standards for not for profit organizations.

Copies of the 2016 audited statements are available upon request.

WHO WE ARE

The Ontario Independent Meat Processors (OIMP) is a not-for-profit, board-led association representing over 300 members across Ontario including abattoirs, processing plants, butcher shops, fine food stores, suppliers and commodity partners. As a single and unified voice for meat and poultry processors since 1980, the OIMP provides industry leadership on matters that directly affect our members.



Ontario Independent Meat Processors Association
 52 Royal Road, Unit B-1 Guelph, ON N1H 1G3
 Tel: (519) 763-4558 | Fax: (519) 763-4164 | www.oimp.ca

OIMP would like to thank the following members, businesses, and organizations for their generous contribution to the association in 2016.



THANK YOU!

ASSOCIATE MEMBER DIRECTORY

Current as of March 31, 2017

Support the suppliers that support our association.



Abell Pest Control

KITCHENER, ON
Marc Charlton
(519) 743-8551
mcharlton@abellgroup.com
www.abellpestcontrol.com

Member Since: 2015

Pest Control, Training/Education

AKR Consulting Canada

MISSISSAUGA, ON
Bonny Koabel
(905) 678-6368 x 102
bonny@akrconsulting.com
www.akrconsulting.com

Member Since: 2008

Consulting Services, Financial/Funding



BIO

ELORA, ON
Betty-Jo Almond
(519) 767-2665 x 316
balmond@bridgingintelligence.com
www.biolinks.ca

Member Since: 2014

BIO is a producer cooperative which bridges intelligence in livestock industries in order to help farmers and processors make better business decisions. Established in 1993, BIO provides management tools across species that help you be more profitable as a processing business or for your livestock suppliers.

Computer Software/Systems, Meat Processing Equipment, Traceability Systems

Bizerba Canada

MISSISSAUGA, ON
Ian Longley
(905) 670-6362
ian.longley@bizerba.com
www.bizerba-na.com

Member Since: 2014

Computer Software/Systems, Detection Systems, Labelling Equipment, Meat Processing Equipment, Weighing Equipment

Brass Monkey Installations

BARRIE, ON
Carlos Marques
(705) 722-5967
carlos@brassmonkeyinstallations.com
www.brassmonkeyinstallations.com

Member Since: 2016

Building Construction, Consulting Services, Doors, Walls, Floors, Merchandising Supplies, Refrigeration

BSA

MISSISSAUGA, ON
Joe Tewfik
(905) 602-9639
jtewfik@bsa.ca
www.bsa.ca

Member Since: 2003

Antimicrobial/Additives, Meat Processing Equipment, Spices/Seasonings/Ingredients



Canada Compound Co

WOODBIDGE, ON
Mike Wallace
(905) 856-5005
mike@canadacompound.com
www.canadacompound.com

Member Since: 2000

Canada Compound has been the synergy with world leading food technology and customer service, since 1927. Strategically located in Toronto and Winnipeg with warehousing and ingredient blending facilities we serve customers throughout Canada and the USA.

Casings, Meat Processing Equipment, Meat Processing Supplies, Smokehouses/Ovens, Spices/Seasonings/Ingredients

Canadian Butcher Supply

THEDFORD, ON
Fred Beal
(519) 296-4545
canadianbutcher@execulink.com
www.canadianbutcher.com

Member Since: 1996

Casings, Doors, Walls, Floors, Meat Processing Equipment, Packaging Materials, Spices/Seasonings/Ingredients

Can-Tex Protective Systems

CAMBRIDGE, ON
Gary Hawco
(519) 837-8870 x 1
garyhawco@can-texfloors.com
www.can-texfloors.com

Member Since: 2014

Building Construction



Carlisle Technology

BURLINGTON, ON
Wayne Wlaler
(800) 806-2000 x 400
wayne.slater@carlisletechnology.com
www.carlisletechnology.com

Member Since: 2010

Carlisle Technology provides powerful integrated information solutions with an emphasis on product traceability and recall management, to the food industry across North America. Our integrated solutions enable processors to achieve higher standards of plant automation, productivity, product quality and food safety.

Computer Software/Systems, Labelling Equipment, Labelling Materials, Traceability Systems, Weighing Equipment



Carptor

TORONTO, ON
Rob Elms
(416) 604-0210
info@carptor.com
www.carptor.com

Member Since: 2016

Carptor is a media company that has a GPS-driven local food app and website that empowers food businesses to create their own customized profiles thereby enabling food consumers to find their products on Carptor's searchable database.

Computer Software/Systems, Marketing/Media

Cog-Veyor Systems

WOODBIDGE, ON
Kathy Nawrocki
(416) 798-7333 ex. 311
knawrocki@ontariobelting.com
www.cogveyor.com

Member Since: 2015

Food Safety Products/Services, Material Handling Equipment, Packaging Equipment, Sanitation/Maintenance

Comlube Technology

WHITBY, ON
Glynn Livesey
(905) 438-8418
glynn@comlubetechnology.com
www.comlubetechnology.com

Member Since: 2015

Processing Supplies, Meat Processing Equipment

CP Industries

FERGUS, ON
Keith Lucas
(519) 843-6300 x 30
keith@cpindustries.ca
www.cpindustries.ca

Member Since: 2000

Food Safety Products/Services, Sanitation/Maintenance



DeWied
INTERNATIONAL

Dewied International

SAN ANTONIO, TX
Karen Flores
(210) 661-6161 x. 139
KarenF@dewiedint.com
www.dewied.com

Member Since: 2017

DeWied International is a family owned manufacturer and distributor of quality sausage casings worldwide for more than 80 years. We supply casings for every application: Natural, Fibrous, Collagen, Plastics and Cellulose.

Casings

Donnell Insurance Brokers

BURLINGTON, ON
Peter Donnell
(905) 319-2252 x 225
peterd@donnellins.com
www.donnellins.com

Member Since: 2005

Insurance, Consulting Services



Duropac

LA PRAIRIE, QC
Jean-Francois Bourdeau
(450) 444-4266
jfbourdeau@duropac.com
www.duropac.com

Member Since: 2006

DUROPAC, The Food Packaging Experts, is an independent wholesaler and importer of packaging for the food industry in Canada. We offer personalized service in sales and technical advice regarding your packaging needs, specializing in modified atmosphere packaging, vacuum pouches, shrink bags, We are an indispensable ally for your brand.

Consulting Services, Meat Processing Supplies, Merchandising Supplies, Packaging Materials

Erb Transport

NEW HAMBURG, ON
Dale Bauman
(905) 670-8490 x 4239
dbauman@erbgroup.com
www.erbgroup.com

Member Since: 2016

Food Safety Products/Services, Logistics/Transportation

Fairtax

OAKVILLE, ON
Mia Villarin
(905) 822-4474 x 104
mvillarin@fairtax.ca
www.fairtax.ca

Member Since: 2016

Financial/Funding



Farm Credit Canada

GUELPH, ON
John Geurtjens
(519) 826-2039
john.geurtjens@fcc-fac.ca
www.fccfinancing.ca

Farm Credit Canada is a conventional and specialty lender with over \$28 billion in loan portfolio. They finance producers, processors, wholesalers, input providers, equipment manufacturers, and dealers; businesses that enhance Canadian agriculture, agribusiness and agri-food.

Member Since: 2009

Financial/Funding

First Spice Mixing Co.

TORONTO, ON
Michael Litvak
(416) 787-1201
mlitvak@firstspice.ca
www.firstspice.com

Member Since: 1992

Antimicrobial/Additives, Spices/Seasonings/Ingredients

Food in Canada

TORONTO, ON
Jack Meli
(647) 823-2300
jmeli@foodincanada.com
www.foodincanada.com

Member Since: 2013

Marketing/Media





Food Safety Alliance

LONDON, ON
Adam Brock
(519) 601-4444
abrock@thefsa.ca
www.thefsa.ca

Member Since: 2016

FSA is a privately held, locally owned and operated, full service food and beverage hygiene supplier. We supply high quality in process pathogen control as well as night time sanitation programs and products.

Antimicrobial/Additives, Consulting Services, Food Safety Products/Services, Sanitation/Maintenance



Foodcon

PARIS, ON
Don Plumstead
(519) 442-4911
dplumstead@foodcon.com
www.foodcon.com

Member Since: 2015

Foodcon has been providing food processing plant design and construction services since 1975.

Building Construction, Consulting Services

FS & RD Consulting

OAKVILLE, ON
Melissa Stevenson
(905) 334-1733
melissastevenson@fsrdconsulting.com
www.fsrdconsulting.com

Member Since: 2017

Consulting Services, Food Safety Products/Services, Product Development



Handtmann Canada

WATERLOO, ON
Graham Dalziel
(519) 725-3666
graham.dalziel@handtmann.ca
www.handtmann.ca

Member Since: 1992

Handtmann Canada Ltd. specializes in filling, portioning, and linking equipment for the meat, bakery and dairy industries. Established in 1954 Handtmann is celebrating 60 years of manufacturing excellence. From humble beginnings with just 3 employees Handtmann is a leading global technology solutions provider to the food processing industry.

Meat Processing Equipment, Merchandising Supplies, Training/Education, Used Equipment Sales/Service

Hela Spice Canada

UXBRIDGE, ON
Paul Hoogenboom
(905) 852-5100 x 109
paul.hoogenboom@helacanada.com
www.helacanada.com

Member Since: 2000

Antimicrobial/Additives, Spices/Seasonings/Ingredients, Training/Education

Interweigh Systems

MARKHAM, ON
Bryn Savage
(905) 940-6699
bsavage@interweigh.ca
www.interweigh.ca

Member Since: 2015

Calibration Services, Computer Software/Systems, Labelling Equipment, Traceability Systems, Weighing Equipment

Jarvis Industries Canada

CALGARY, AB
Sean Dougherty
(403) 236-5350
sean@jarviscanada.com
www.jarviscanada.com

Member Since: 1989

Meat Processing Equipment, Meat Processing Supplies, Sanitation/Maintenance, Slaughter Equipment, Used Equipment Sales/Service

Jetnet Norstar Corporation

TORONTO, ON
James Romano
(416) 253-6666 x 237
jromano@norstarcorp.com
www.norstarcorp.com

Member Since: 1989

Meat Processing Equipment, Meat Processing Supplies, Packaging Materials



Klever Equipped

TORONTO, ON
Michael Klee
(416) 388-1048
mk@goklever.com
www.goklever.com

Member Since: 2015

Specializing in products security, sales and services of smokehouses fermenting, chilling, drying and clean room equipment. We offer a wide range of products, services, support and expert advice to improve production process and increase customers' profit. Klever is partnered with two of the world's leading manufacturers in food-processing industry, Travaglini and Fessman.

Calibration Services, Food Safety Products/Services, Meat Processing Equipment, Smokehouses/Ovens, Training/Education



Malabar Super Spice Co.

BURLINGTON, ON
Doris Valade
(905) 632-2062
doris@malabarsuperspice.com
www.malabarsuperspice.com

Member Since: 1994

Malabar Super Spice is the supplier of choice for spices & seasonings, functional ingredients, sausage casings, and supplies, providing custom blending and technical support for food/meat processors across Canada, for 35 years.

Antimicrobial/Additives, Casings, Meat Processing Supplies, Spices/Seasonings/Ingredients

Mallot Creek Group

ELORA, ON
Bruce Cowper
(519) 846-1830 x 226
bcowper@mallotcreek.com
www.mallotcreek.com

Member Since: 1999

Consulting Services, Food Safety Products/
Services, Health & Safety, Marketing/Media

Marel

LENEXA, KS
Mark Finnimore
(913) 888-9110
mark.finnimore@marel.com
www.marel.com

Member Since: 2012

Meat Processing Equipment, Slaughter
Equipment, Smokehouses/Ovens,
Traceability Systems, Weighing Equipment

Mentor Works

CAMBRIDGE, ON
Chris Casemore
(226) 808-0082
chris@mentorworks.ca
www.mentorworks.ca

Member Since: 2013

Consulting Services, Financial/Funding

Meyer Service & Supply

LONG SAULT, ON
Gareth Meyer
(613) 938-2185
gareth@meyer.ca
www.meyer.ca

Member Since: 2010

Laboratory Service/Supplies

Minotaur Software

BRAMPTON, ON
Judith Kirkness
(905) 458-7575 x 102
judith@minotaursoftware.com
www.minotaursoftware.com

Member Since: 2007

Computer Software/Systems, Consulting
Services



MMIS/MONDO

AURORA, ON
Alexander Zetzel
(905) 841-1717
azetzel@mmis.ca
www.mmis.ca

Member Since: 1986

MMIS Inc. has been proudly serving the
needs of the food industry with custom
ingredient blending, spices, quality artificial
sausage casings, equipment, accessories and
service, since 1979.

Casings, Meat Processing Equipment, Meat
Processing Supplies, Smokehouses/Ovens,
Spices/Seasonings/Ingredients



Moxy Learning

ABERFOYLE, ON
Sherri Griffin
(519) 829-8295
sherri.griffin@gmail.com

Member Since: 2012

Employees are your most important asset
and the right training ensures they are your
competitive advantage. More than 20 years
experience in Employee Engagement and
Customer Loyalty combined with Industry
Awards and Community Dedication makes
Moxy Learning Inc. your proven Employee
Training provider.

Consulting Services, Marketing/Media



Multivac Canada

BRAMPTON, ON
Nestor Plawiuk
(905) 264-1170
info@ca.multivac.com
ca.multivac.com

Member Since: 2001

Leading providers of packaging solutions
used to pack a range of products including
meat products. Our portfolio covers
nearly all the needs of the customer;
thermoforming packaging machines,
traysealers, chamber machines, labelling and
quality inspection systems, and even turnkey
production lines.

Detection Systems, Labelling Equipment,
Packaging Equipment, Packaging Materials,
Weighing Equipment

Nitta Casings (Canada)

MARKHAM, ON
Kevin Hankins
(905) 475-6441
hankins@nittacasings.com
www.nittacasings.com

Member Since: 1986

Casings, Meat Processing Supplies

Packaging Technologies

CONCORD, ON
Debi Bowins
(905) 761-5925 x 218
debi.bowins@ptibox.com
www.ptibox.com

Member Since: 2015

Labelling Materials, Marketing/Media,
Merchandising Supplies, Packaging Materials

Pemberton & Associates

MISSISSAUGA, ON
Bill Froggatt
(905) 678-8900
billf@pemcom.com
www.pemcom.com

Member Since: 1998

Whether you are in convenience food, portion control, baking, dairy, fish, meat, poultry or specialty processing, you can depend on Pemberton's for the finest equipment and support. Pemberton's has been supplying Canadian food Processors with cutting Edge technology, equipment, parts and supplies as well as providing full technical service and repairs.

Labelling Equipment, Material Handling Equipment, Meat Processing Equipment, Refrigeration, Smokehouses/Ovens



Poly-Clip System

WOODSTOCK, ON
Eric Carr
(289) 231-5120
ecarr@polyclip-usa.com
www.polyclip.com

Member Since: 2012

Poly-Clip System is the world's leading manufacturer of clip closure systems. Our products have played a major role in enabling processors to develop new products and open new markets. Innovation and reliability – these are the pillars of the company's strategy for customer contentment and the guiding principles for our team.

Meat Processing Equipment, Packaging Equipment

Pro-Lab Diagnostics

RICHMOND HILL, ON
Martin Skulnick
(905) 731-0300
martin.skulnick@pro-lab.com
www.pro-lab.com

Member Since: 2016

Food Safety Products/Services, Laboratory Service/Supplies

PSSI - Sanitation Specialists

RICHMOND HILL, ON
Carol Zweig
(416) 346-2152
czweig@pssi.co
www.redefinecleanpssi.ca

Member Since: 2016

Food Safety Products/Services, Health & Safety, Sanitation/Maintenance



Quality Engineered Solutions

BURLINGTON, ON
Rick Allen
(905) 333-6862
rallen@qes.ca
www.qes.ca

Member Since: 2014

Mechanical engineering consulting firm that specializes in food processing and slaughter ventilation evaluation and design. QES has vast experience in the evaluation and correction of ventilation issues such as condensation, internal air flow direction and temperature control. QES has completed projects for clients throughout Canada and the US.

Consulting Services



Quantum Food Solutions

TORONTO, ON
Renzo Gomez
(647) 963-0182
renzo.gomez@quantumfoodsolutions.com
www.quantumfoodsolutions.com

Member Since: 2016

We offer a wide range of food safety services: development and implementation of HACCP-based programs (BRC, SQF); smokehouse mapping and thermal systems validation using high-accuracy instruments (cooking, cooling, drying, fermentation, etc.); environmental Listeria controls; client/CFIA representation. We also help resolve complex Meat Processing issues. We offer a FREE one-time consultation.

Consulting Services, Food Safety Products/Services, Smokehouses/Ovens, Training/Education

Reiser [Canada] Co.

BURLINGTON, ON
Garry Taylor
(905) 631-6611
gtaylor@reiser.com
www.reiser.com

Member Since: 2013

With more than fifty years of experience, Reiser is one of the food industry's leading suppliers of processing and packaging equipment and solutions. We offer a wide variety of equipment that helps processors produce a higher quality product, while improving and maximizing production efficiency and profits.

Meat Processing Equipment, Packaging Equipment, Smokehouses/Ovens

Rochester Midland Limited

BURLINGTON, ON
Mozam Khan
(905) 847-3000
mkhan@rochestermidland.com
www.rochestermidland.com

Member Since: 2006

Consulting Services, Food Safety Products/Services, Sanitation/Maintenance

Rothsay - A Division of Darling International Canada

DUNDAS, ON
Kevin Debruyne
(289) 309-3510
kevin.debruyne@rothsay.ca
www.rothsay.ca

Member Since: 1988

Rothsay is Canada's largest rendering company, operating six processing facilities across Canada.

Waste Removal

SUPPORTER LEVELS



DIAMOND



PLATINUM



GOLD



SILVER



BRONZE

Samuel Packaging Group

MISSISSAUGA, ON
Jory Katz
(905) 279-9580 x 65582
jory.katz@samuel.com
www.samuelstrapping.com

Member Since: 2015

Meat Processing Equipment, Meat Processing Supplies, Packaging Equipment, Packaging Materials

Sani-Marc - Food & Beverage Division

MISSISSAUGA, ON
Brian March
(905) 795-1183 x 3627
brian.march@sanimarc.com
www.sanimarc.com

Member Since: 2012

Food Safety Products/Services, Janitorial Supplies, Sanitation/Maintenance

StormFisher Environmental

LONDON, ON
Jeremy Goodfellow
(519) 649-2464
info@stormfisher.com
www.stormfisher.com

Member Since: 2016

Waste Removal



The Yes Group

MARKHAM, ON
Steve Young
(905) 470-1135
steve@yesgroup.ca
www.yesgroup.ca

Member Since: 1993

The YES GROUP provides equipment, supplies, ingredients and consulting services to the meat and poultry industries. We carry a complete line of Sausage Making supplies as well as a full line of Meat Processing supplies, including Aprons, Gloves, Knives, Hooks, Netting, Thermometers, Safety Wear, HACCP approved products, Brine Pumps, Batter and Breeding Machines, Grinders, Patty Making Machines, Trimmers, Smokehouses and natural and artificial Casings.

Casings, Consulting Services, Food Safety Products/Services, Material Handling Equipment

Tri-Mach Group Inc.

ELMIRA, ON
Krystal Darling
(519) 744-6565
kdarling@tri-mach.com
www.tri-mach.com

Member Since: 2014

Equipment Installation, Custom Equipment, Equipment Service & Repair



UniPac Packaging Products

MISSISSAUGA, ON
Chris Beuck
(905) 677-6111
cbeuck@unipac.ca
www.unipac.ca

Member Since: 1998

UniPac provides food processing ingredients and supplies Canada wide. They source the best products in the industry to help create outstanding food items for their client's changing tastes. UniPac has knowledgeable representatives across Canada with extensive background in food processing technology to assist you with product formulation, processing, packaging and extending shelf life.

Casings, Meat Processing Supplies, Packaging Equipment, Packaging Materials, Spices/Seasonings/Ingredients



VC999 Canada

ST GERMAIN DE GRANTHAM, QC
Remi Boudot
(819) 395-4555
remi.boudot@vc999.com
www.vc999.com

Member Since: 2004

For over 40 years VC999 has specialized in packaging for food, medical granular and hardware with vacuum, gas, modify atmosphere. Our Xtraplast division is supplying all plastic bags, film, printed material to be used on VC999 / Xtravac packaging equipment and others.

Detection Systems, Labelling Equipment, Packaging Equipment, Packaging Materials, Weighing Equipment



Veritiv Canada Inc.

MISSISSAUGA, ON
David Springman
(905) 795-7535
dspringman@unisource.ca
www.veritivcanada.ca

Member Since: 2011

A North American leader in packaging solutions, Veritiv™ ensures your packaging performs – from concept to destination. Capabilities include materials and sourcing, design and engineering, workflow automation, logistics and sustainability expertise.

Consulting Services, Food Safety Products/Services, Packaging Materials



Viscofan

VILLE ST LAURENT, QC
Tim Sylander
(519) 217-4812
sylander@canada.viscofan.com
www.viscofan.com

Member Since: 2015

Viscofan is the largest manufacturer of artificial casings worldwide producing Cellulose, Fibrous, Edible Non-edible Collagen casings. We also market casings produced by Kalle, antimicrobial ingredients from Corbion (Purac), netting and shrink bags. Emphasis on value added in-house technical service support. Our distribution center is on the QEW in Oakville.

Antimicrobial/Additives, Casings, Consulting Services, Meat Processing Supplies, Packaging Materials

WIBERG Corporation

OAKVILLE, ON
Susanne Jones
(905) 825-9900
sjones@wiberg.ca
www.wiberg.ca

Member Since: 1992

Casings, Meat Processing Equipment, Spices/Seasonings/Ingredients



THE HANDTMANN VF 800



YOUR ADVANTAGE

100 INNOVATIONS DELIVERING:

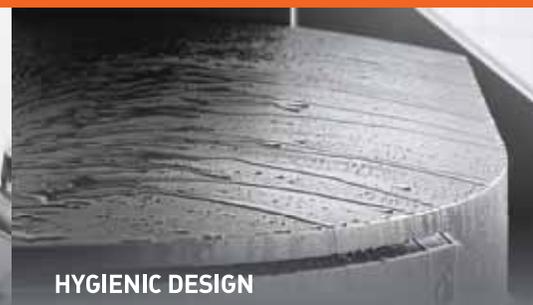
- Premium quality to the core
- Perfection to the smallest detail
- Improved performance and additional functions on demand
- Hygienic design and patented UVC degermination
- Long-term stable, maximum portioning accuracy
- Top-level ergonomics



UVC DEGERMINATION



LONGER LIFE OF CRITICAL COMPONENTS



HYGIENIC DESIGN

OIMP would like to thank
Handtmann Canada for being
our Diamond Level Supporter,
2016 & 2017

FORWARD THINKING
IN EVERY RESPECT

handtmann

Ideas for the future.

www.handtmann.ca

UPCOMING FOR 2017!



October 20 - 21, 2017

Scotiabank Convention Centre
6815 Stanley Avenue, Niagara Falls
Friday, October 20, 10:00am to 5:00pm
Saturday, October 21, 10:00am to 3:00pm
www.meatindustryexpo.ca

INNOVATIONS. CONNECTIONS. SOLUTIONS.

Join us in beautiful Niagara Falls this October for Meat Industry Expo 2017 at the Scotiabank Convention Centre. Over 80 exhibitors will be on hand showcasing the latest and greatest innovations, technologies, equipment and service solutions for your meat processing, wholesale and retail operations.

Our Flavours section will showcase OIMP members sampling some of the best meat and poultry products found in Ontario complemented by samples of Ontario craft beer and wine.

ONTARIO'S FINEST BUTCHER COMPETITION

This two stage competition begins with an elimination round on Monday, September 11, where butchers battle for meat cutting supremacy, showcasing their skills in boning styles and finished product presentation while maximizing yield and profitability.

The top three butchers move on to compete in the finals on Saturday, October 21, at the Meat Industry Expo to determine who will be Ontario's Finest Butcher 2017.



OIMP AWARDS GALA



Get ready to walk the red carpet as we celebrate our members at the OIMP Awards Gala.

On Saturday, October 21, this premiere event recognizes and honours our members and their contributions to the industry and the association.

Awards include The Meat Industry Achievement (MIA) and Associate Member Recognition (AMRA) recipients, along with 10 and 25 year members. The highly anticipated winners of the Ontario Finest Meat Competition™ are unveiled and the evening culminates with the crowning of Ontario's Finest Butcher.

ONTARIO FINEST MEAT COMPETITION™

Entering its 27th year, competition for top awards is at an all time high in product categories that embrace both modern trends and the enduring heritage of Ontario's artisanal meat and poultry products.



With an anticipated 175 products entered by OIMP members, a stellar roster of knowledgeable, influential judges including retail buyers, media, chefs and home economists determine the Platinum, Gold, and Silver award winners.

The Ron Osborne Award of Excellence is presented to the company achieving the highest accumulated score. The Diamond Award is presented to the company achieving the highest product score across all categories within the competition. The winning products and processors will be announced on Saturday, October 21 at the OIMP Awards Gala.

Contact the OIMP office for more information on any of the above events and competitions.

(519) 763-4558 | member@oimp.ca | oimp.ca

