

IMPACT

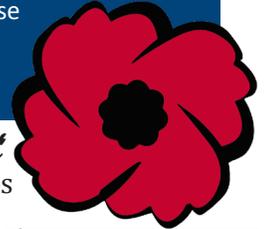
Quarterly Newsletter



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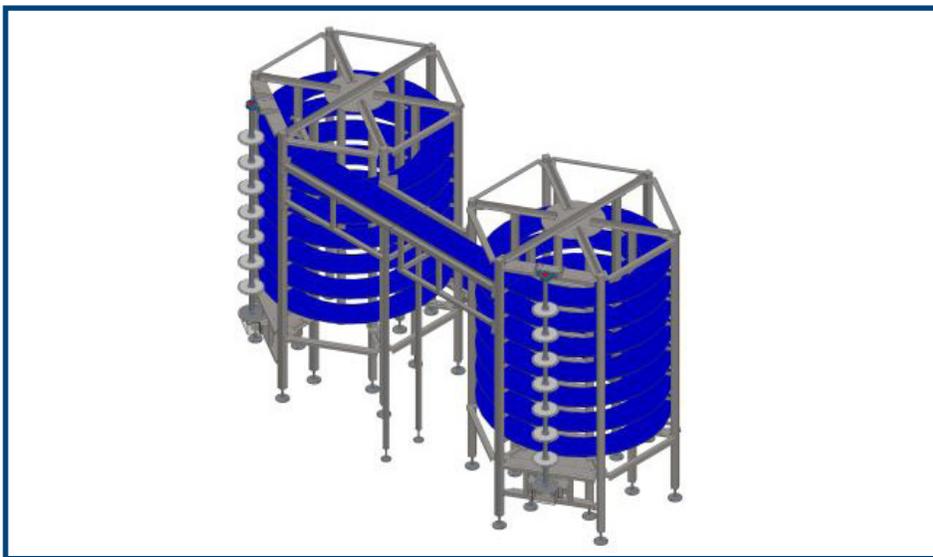
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Lest We Forget
We proudly support our troops

Feature Article

Introducing the Tri-Mach Spiral System with Intralox™ Side Drive Belting Technology



Tri-Mach Group Inc., is proud to announce we are now authorized to build equipment with Intralox™ Side Drive Belting Technology. Tri-Mach has recently completed their first project using this Intralox™ Technology on a spiral buffering system, our first spiral system that uses a modular plastic belt without the need for a drum. Intended for non-freezing environments, this innovative system uses sprockets placed at optimal locations along the edges of the belt, and works like a rack and pinion to translate rotational motion into linear motion.

Primarily seen in the baking industry, spiral conveyors are used for cooling baked goods before packaging or slicing, working as a buffer between

the oven and packaging system. Current spiral conveyors have a drum within the spiral and motors that drive the drum and belt, which are difficult to access for cleaning and routine maintenance. Furthermore, our new Spiral System with Intralox™ Side Drive Belting Technology is an alternative to a drum spiral, or a spiral built with a stainless steel chain which is costly and compromises food safety.

The open centre design provides easier accessibility for cleaning and reduces downtime, as critical parts are retrieved on the outside of the conveyor quickly. The spiral system works as a buffering system but can also be used as part of a product diverting system, where product can accumulate

upstream if a piece of equipment malfunctions or requires changeover. An additional benefit to this system is it can be run in both directions giving customers the option of first in first out, or first in last out accumulation scenarios. Tri-Mach Group Inc. is honoured to work with Intralox™ on this project to innovate a spiral conveyor system that raises the bar for sanitary design to meet the growing demands within in the food industry. At Tri-Mach Group we pride ourselves in bringing innovative, custom, sanitary solutions to industries, from farm to plate. Our Research and Development team works tirelessly to revolutionize current manufacturing processes, increasing efficiencies and ensuring sanitation is never compromised. For more information on how Intralox™ Side Drive Belting Technology could benefit your facility contact our sales department at sales@tri-mach.com.



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Industry Trends

The Rise of “Flexitarianism”



There has been a significant rise in the number of vegetarian and vegan consumers, but for those who wish to add alternative protein sources to their diets rather than exclude any, adopting a “flexitarian” regimen has proven to be a popular substitute.

Flexitarianism, also known as casual vegetarianism, allows individuals to eat a plant-based diet without completely eliminating meat. This demographic is no longer categorizing themselves as either a meat-eater or a non-meat eater, but rather a mix of the two. They wish to reduce their carbon footprint and improve their health, and want to eat

more meat-free meals but also like to enjoy a cheeseburger at a family barbeque.

Meat producing giants like Tyson, Nestle, Maple Leaf Foods, and Smithfield Foods, are recognizing this opportunity and are bringing alternative and blended protein sources to the market such as chicken and pea protein nuggets, and beef and pea protein burgers. As U.S. sales of meat substitutes are expected to jump 78% to \$2.5 billion between 2018 and 2023 and global sales expected reach \$23 billion, companies can broaden their product offerings to appeal to flexitarian consumers and potentially increase their overall profits with these additions.

Thankfully for the meat industry, a flexitarian diet doesn't necessarily mean there will be a shift towards alternative protein sources, but will rather provide opportunities for product development.

With new diet fads rapidly increasing in popularity, it can be difficult for producers to predict which ones are passing through and which ones are here for the long run. The current flexitarian trend seems promising for all protein manufacturers, whether it is here to stay or not, because companies will still have customers to cater to whether they are meat, vegan, or vegetarian eaters. The important thing for producers to realize is consumer's lifestyles will continue to shift and it is imperative to adapt to the changes and stay ahead of the demand curve.



1. <https://www.manufacturing.net/news/2019/06/not-be-outdone-tyson-enters-plant-based-meat-market>

New at Tri-Mach Group Inc.

Tri-Mach Welcomes New Human Resources Manager



Tri-Mach Group of Companies is pleased to welcome Rebecca Rayner-Tothe to the company as the Human Resources Manager. Rebecca will be responsible for facilitating organizational development, policy and

performance management, and employee relations. Rebecca will also be assisting with the integration of the Group of Companies, helping align cultures and strengthen the bond between each of the three companies.

Rebecca is a decorated HR professional holding an Honours Bachelor of Arts Degree, Post-Graduate Certificate in Human Resources Management, CHRP Designation, and many years of Human Resources experience in a variety of industries. She is well-versed in the multi-trade world we live in and has contributed to the exponential growth of the industry by hiring more than 120 skilled trade employees in one

fiscal year.

Tri-Mach Group of Companies is thrilled to have Rebecca join our team. She brings a wealth of knowledge and experience to our organization, and her arrival comes as a result of our continuous growth. She's a pinnacle asset to our management team and will provide support in moving our strategic growth plan forward. We are excited to have Rebecca join our family and we look forward to the depth she brings to our group of companies.

Food Safety 101

Regulations For Fruit & Vegetable Processing Soon Take Effect

As the consumer marketplace shifts towards more convenient ways to eat, people are now looking for ready-to-eat meals that are easy to take with them on the go. While this convenience may seem appealing, it can come at a cost. Without having to further cook ready-to-eat meals such as pre-made salads, individuals risk exposure to foodborne illnesses which can be detrimental to customer. The Canadian Food Inspection Agency (CFIA) recognized there needed to be regulations in place to ensure Canada's food system remains safe for consumers, shifting their focus on preventing contamination before products are accessible to the public.

Earlier this year, the CFIA announced both the Safe Food for Canadians Regulations (SFCR) and the Safe Food for Canadians Act (SFCA) into effect. Processors within the fresh fruit and vegetable sectors only have until January 15, 2020 to comply with these new

regulations. The procedures will provide clear and consistent rules for food commodities so consumers can be confident that food on grocery shelves is safer to eat, whether it is produced in Canada or abroad.

The new rules are consistent with international food safety standards, will strengthen Canada's food safety system, enable the industry to innovate, and create greater market access opportunities for Canadian food products exported abroad. Consumers will benefit from :

- Safer food
- Regulations that focus on prevention and that target unsafe food practices
- Tougher penalties for activities that put health and safety at risk
- Greater control over imports; and
- Faster recalls and removal of unsafe foods from store shelves

With the global marketplace for



food commodities rapidly growing, there are more opportunities for the introduction and spread of contaminants within the Canadian food market. To ensure your company is complying with the new SFCR requirements, Tri-Mach Group offers custom sanitary solutions to prevent contamination the moment it enters your facility. With our recent TSSA upgrades and Ever-Kleen Technology, Tri-Mach Group can design and implement sanitary solutions in-house for your fresh fruit and vegetable processing to meet the new food safety standards.

1. <https://www.inspection.gc.ca/food/information-for-media/consumers/eng/1528485005815/1528824875029>
2. <https://www.inspection.gc.ca/food/information-for-media/consumers/eng/1528485005815/1528824875029>

Project Showcase

New Toronto Food Co.



The New Toronto Food Co.¹ is a fruit and vegetable processor based out of Toronto, Ontario. Since their conception, they have been providing freshly prepared produce to restaurants and food shops both locally and in the surrounding region. With a rising demand for skilled labourers and a growing

list of product SKUs, New Toronto's downtown facility needed a more streamlined way to process several differing products efficiently and safely.

Previously, New Toronto Food Co.'s food preparation process included many separate waste bins, the need to carry totes, and moving bodies, which resulted in lower efficiency and unnecessary work of their staff. In order to streamline this operation, the company reached out to Tri-Mach Group, seeking a sanitary design with a quick turnaround time from collection to delivery. Tri-Mach Group's design team went to work, creating a fully wash-down and ergonomic custom cutting table and conveyor.

This eight station cutting table and conveyor will allow their staff to work on multiple products while having a centralized discharge chute for waste, helping to hand cut products in bulk and transfer the finished goods. The solution will help them not only create their products in a completely sanitary space, but also increase their productivity and output up to 40%. Moving forward, New Toronto Food Co. can work in confidence knowing their processing operation has quicker turnaround times without compromising their high sanitary food handling standards that has made them a trend setter and leaders in their industry.

1. <http://newtorontofood.com/>

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A Message From Our President

As a very successful third quarter comes to a close at Tri-Mach Group, we look forward to ending 2019 in our new facility. We have experienced a busy past few months and our employees are excited to make the move into our new building so we can take on more new and exciting projects. Since the addition of our Director of Engineering last quarter, we have seen a greater focus on automating processes within the engineering team, with cutting-edge project being created daily within our facility.

We are excited to now have Rebecca join our team as Human Resource Manager. With our fast-paced growth, Rebecca will be an essential tool in managing this growth and creating a welcoming and enjoyable environment for our team.

The end of the year is quickly approaching which means we will be arriving at our most demanding months and we will soon be able to expand our portfolio with our new home. While everyone will be taking on a heavier workload, we remember how lucky we are to have an amazing team who completes every task with grit, hard work and determination. I would like to thank all of our dedicated employees who continually exceed our expectations and make our operation more and more successful as the quarters go by.

Thank you for reading this edition of IMPACT.



Ryan Martin

President

Tri-Mach Group



Focused on Food Safety Through Innovation and Quality Equipment Manufacturing

Tri-Mach Group Inc. is a multi-trade, turn-key solution provider specializing in millwrighting, stainless steel fabrication, custom machining, equipment installations and relocations, process piping and electrical services.

We are most noted for our revolutionary Ever-Kleen® Conveyor handling systems; a registered design which offers maximum protection in food safety.

Through innovative and quality manufacturing, we have become an industry leader in the food, beverage and pharmaceutical industries. Our reputation is the key to our success.

We are committed to personal service, top-quality craftsmanship and food safety. Our professional, experienced management and tradespeople are passionate about what we do.

Each Tri-Mach Group Inc. employee exemplifies Best-In-Class service. They are all trained to be HACCP compliant and have received Food Safety and GMP training through The Guelph Food Technology Centre.

Socialize With Us!

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- Instagram (@trimachgroup)



Our Mission is to Create an **IMPACT**

INTEGRITY

Carry out all tasks with complete dedication to excellence and food safety.

MOTIVATION

Encourage our people to explore new practices and technology to foster innovation and maintain a competitive edge.

PROFESSIONALISM

Uphold the highest standards of quality in everything we do.

ATTITUDE

Maintain a positive approach demonstrating respect and fairness towards our associates, clients, the community and environment.

COMMITMENT

Dedicated to delivering maximum value and responsive service to our clients.

TEAMWORK

Work in partnership with our customers to achieve the highest level of success.



Career Opportunities

We are currently seeking enthusiastic individuals to fill the following positions:

- **Mechanical Designer**
- **Health and Safety Manager**
- **Business Analyst**

Visit: www.tri-mach.com/careers to learn more about these opportunities!