

IMPACT

Quarterly Newsletter



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Feature Project

Meat Manufacturer in Saskatoon, SK



Tri-Mach Group was awarded the mechanical installation of a state-of-the-art processing line for a sausage manufacturing facility in Saskatoon.

The project began in May 2012 and was completed mid-August 2012. During this time, Tri-Mach successfully installed a continuous formulation, cooking, cooling and packaging system. This work included the installation of all piping, air, steam, plumbing, electrical as well as various food processing equipment.

A major accomplishment for Tri-Mach on this project was the installation of one of the heaviest pieces of processing equipment, weighing in at over 100,000lbs. Tri-Mach unloaded, assembled and squeezed the unit into the building in record time and ahead of schedule.

Another successful project completed by our team at Tri-Mach.



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Industry Trends

Labelling Genetically Modified Food

In November, California voters will decide whether or not to pass “**Prop 37**”, which forces food manufacturers to label or repackage food that has been genetically modified in some way, shape or form. California isn’t the only state which has addressed this issue though. Over a dozen other states have attempted to pass similar laws but failed in doing so. However, early voting results are showing a more than favorable outcome for Prop 37 to pass.

If passed, Prop 37 would make it illegal for food manufacturers and distributors to sell genetically-modified foods without labeling or repackaging them. Even if the food was imported in from another state or country, it would have to be specifically labeled before a company could sell it. While this sounds fine on paper, many people against the proposal believe it is simply a tool used

by lawyers to seek future lawsuits.

The greatest concern among Prop 37 opposer is the direct link to an increase in prices of groceries and food items throughout the state. Because manufacturers and food companies will be forced to repackage and add special labels to their products, prices will go up at the supermarket. It may not be a significantly higher amount, but you can bet it will be enough to affect those working on low incomes.

Another concern among Prop 37 is the opening of legal loop-holes. If an individual were to claim his or her illness was a result of a food being improperly packaged, a legal team could possibly win a lawsuit against the manufacturer. This would bog the court systems down with unnecessary claims and lawsuits, placing the bill on the Californian taxpayers.



The fact is that millions of people eat genetically modified food everyday. Whether it is beef with added hormones or pesticide residue that lingers into our vegetables, it is there and we eat it! This may seem concerning to some, but scientists have been performing rigorous tests and studies to determine what, if any, health problems arise from consuming genetically modified food products. So far, they have not been able to link a single illness to the consumption of such food products. In fact, the World Health Organization (WHO) has recently come out to state that genetically modified foods are completely safe to eat.

New At Tri-Mach Group



Our New Non-Ferrous Manufacturing Plant

The new Tri-Mach Group manufacturing facility is a non-ferrous metals only plant. Tri-Mach Group is committed to food safety and providing the highest level of quality equipment. As part of this commitment only non-ferrous materials, such as aluminum and stainless steel are permitted in the building. Non-ferrous metals are highly resistance to corrosion and contain little to no iron that can oxidize (rust).

Other manufacturers that allow ferrous metals into their building are introducing these metals into their fabricating and machining equipment as steel dust particles and metal shavings. These ferrous particles adhere to machines and are transferred onto the stainless steel and aluminum materials during the fabrication process. Once the stainless steel material has been exposed to the ferrous contaminants the material

is no longer suitable to be used for the food industry.

The decision to operate the new Tri-Mach Group manufacturing facility as a non-ferrous metals only plant is another important step in the company’s commitment to food safety, and sets them apart from the competition as the leader in dedication and innovation in the food industry equipment sector.

Food Safety 101

Standing Water

Sanitation is an integral part of food processing especially in the meat and poultry industries. Specially designed sanitation policies and procedures are developed by each facility to suit the products that are processed there and to target the critical control points.

One common thread in the sanitation of any food processing plant is water. Water that is flowing freely can help you keep your facility clean and safe. Water that is standing on work tables, conveyors and inside processing

machines can put your facility at risk.

Standing water can be a source of contamination as bacterial cultures grow best in a damp environment with gentle heat in the range between 70 degrees to 95 degrees Fahrenheit.

Continuing with our commitment to food safety, Tri-Mach Group has developed effective design techniques that virtually eliminate the chance of standing water in and on our equipment:

All structural cross members are mounted on a 45 degree angle to



Corner relief (circled in red) allows for water drainage



Structural cross members are mounted on a 45 degree angle to eliminate flat surfaces

eliminate flat surfaces; all covers and pans are adequately sloped and self draining; all capped leg supports have a corner relief for water to drain; and all components are mounted on stand-offs to prevent water from becoming trapped.

Here at Tri-Mach, we have made a commitment to develop responsible food processing equipment. The elimination of standing water on our equipment is a testament to our continued commitment.

Supplier Spotlight

Titan Slicing Systems



New Zealand company, Titan Slicing Systems has over 25 years experience in the food slicing and processing equipment industry.

Their slicing systems are trusted globally with clients in New Zealand, Australia, United States, Canada, Asia, South America and the United Kingdom as reliable, hygienic and versatile equipment for the red meat, pork, poultry, cheese, salmon and medical processing industries.

Titan's portable CIP (cleaning in place) systems removes the risks of food contamination during processing, maintaining high levels of hygiene, is designed and built to NSF certification standards.



In addition, they feature a patented loading system, wide throat design, and an automatic gripping system for easy loading.

"The slicer with the smallest footprint and the biggest throat on the market today"

Tri-Mach Group Inc. is proud to announce that we are the exclusive sales and service representatives for Titan Slicing Systems in Canada.

Visit our website for more details:
www.titanslicers.com

A Message From Our President

Wow, 2012 was a very busy and exciting year for Tri-Mach Group. We broke ground on our new facility in March, and moved our entire operation over one weekend in August. I still am bewildered as to how we executed the move without losing an hour's worth of production and with only a 2 hour loss of e-mail and telephone services! It speaks volumes towards the people that make up our amazing Team.

Our new Plant is not only a state-of-the-art manufacturing facility, it is also an Environmentally Responsible plant, built using the most energy efficient heating and cooling methods on the planet. I am very proud to say that we have reduced our Carbon Footprint by more than 50% compared to our old facility, while doubling in size.

Continuing to be an industry trend setter, our new plant will only fabricate stainless steel and aluminum products in an effort to eliminate any cross contamination with ferrous (carbon) metals. This again, shows that our commitment to food safety is not just words that are spoken, but rather actions that are taken.

I would like to thank all of your customers, suppliers, and guests for joining us on November 8th at our Open House. I hope everyone enjoyed their tour of what is truly a remarkable manufacturing facility.

Michael Hahn

Focused on Food Safety Through Innovation and Quality Equipment Manufacturing

Tri-Mach Group Inc. is a full service, turnkey design and solution provider for all your facility upgrade and integration needs.

We custom design and build food safe processing equipment to suit any application or need. We are most noted for our revolutionary Ever-Kleen® Conveyor handling systems; a registered design which offers maximum protection in food safety.

Through 27 years of uncompromising service, we have become an industry leader in the food, beverage and personal health care sectors. Our reputation is the key to our success. We are committed to personal service, top-quality craftsmanship and food safety. Our professional and experienced management and trades people are passionate about what we do.

Each Tri-Mach Group 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.

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New Faces at Tri-Mach Group

Brock Shoemaker
General Labourer

Chris Hiscox
General Labourer

Court Bouchard
Network Administrator/IT Support

Michael Norlock
Welder / Fitter

Michael Piereder
Mechanical Designer

Mike Floyd
Mechanical Designer

Stewart Brimson
Project Manager

Ryan Skiva
Digital Media & Marketing Coordinator

Career Opportunities

We are always looking for passionate, qualified candidates and encourage you to drop off or email your resume:

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23 Donway Court
Elmira, ON
N3B 0B1

Email: resumes@tri-mach.com