

IMPACT

Quarterly Newsletter



May 2014

Volume 3 | Issue 2

In this edition:

Featured Story
Industry Trends
New at Tri-Mach Group Inc.
Food Safety 101
Supplier Spotlight

Featured Story

Packaging Room Expansion for Tradition Fine Foods



Tradition Fine Foods Ltd., located in Toronto, Ontario, is a market leader in thaw and sell baking technology. They develop and produce high-quality sweet goods including thaw & sell, proof & bake and freezer-to-oven frozen products. Looking for a turn-key solution for a packaging room expansion in the fall of 2013, Tradition Fine Foods Ltd. turned to Tri-Mach Group Inc.

The Tri-Mach Group Inc. design team provided a customized seven conveyor solution which included the following features:

- **Delivery of product from the discharge freezer**
- **Provision of integrated quality control inspection stands**

- **Product separation**
- **Double-tier pack off**
- **Integration with existing conveyor systems and equipment**
- **Central control panel with HMI design and integration**
- **PLC programming for 10 recipes**

In keeping with Tradition Fine Foods Safe Quality Food (SQF) Level 2 (GFSI recognized) certification, all conveyors were designed and manufactured with Tri-Mach Group Inc.'s industry leading Ever-Kleen® technology.

Flexibility was key in the design of the packaging room expansion. Tradition Fine Foods Ltd. produces a large range of products, from refrigerated dough to

delicate pastries and croissants, and the system was designed to ensure minimal product skewing across the large range of items produced by Tradition. The system also provides the ability to easily switch between bulk scale packing and manual hand packing based on the requirements of the specific product. Faced with tight space constraints, Tri-Mach Group worked alongside Tradition at every stage to maximize the efficiency of the system. An accumulation spiral was added to the design to further economize floor space. Looking to the future, the design also included the potential for the integration of additional automation technology to the packaging room.

After a successful Factory Approval Test, Tri-Mach Group Inc. delivered the complete system and provided all mechanical and electrical installation services for the project. The installation included the seamless integration of existing machinery and conveyors to ensure full on-site system functionality. One week of onsite commissioning and training was also provided.

Tradition Fine Foods Ltd. takes pride in their world-class facilities. Tri-Mach Group Inc. was pleased to provide the complete turn-key solution for their Packaging Room Expansion. The end result is a well designed, efficient system that we feel will serve Tradition Fine Foods Ltd. well for many years to come.

Socialize with us

www.facebook.com/Trimachgroup
follow us @TriMachGroup



www.tri-mach.com

Industry Trends

Focus on Food Safety in Packaging

Effective food packaging is essential for preserving food quality, minimizing food waste and preventing chemical and microbiological contamination. If food products are not packaged properly, the packaging process can become a source of contamination or compromise.

Today, food safety initiatives are driving much of the innovation being seen in both processing and primary packaging equipment. As space utilization and cost reduction are determining factors in ROI calculations, there is also a trend to move secondary/end of line packaging equipment into production areas, exposing the equipment to wash down environments.

This transition requires secondary

packaging equipment design to incorporate hygienic design features such as smooth welds, the elimination of exposed fasteners and crevices that collect dirt/debris and the use of angled surfaces to prevent standing water, cleaning agents or other liquids.

Blue Water Automation is responding to market demand. With almost 100 years of collective design experience specific to this segment of packaging automation, they strive to design and manufacture the most versatile and agile secondary packaging equipment in the marketplace. Their fully automatic Case Former and Case Sealer, designed with Easy Clean wash down protection, are the first of a new generation of packaging equipment and represent a significant

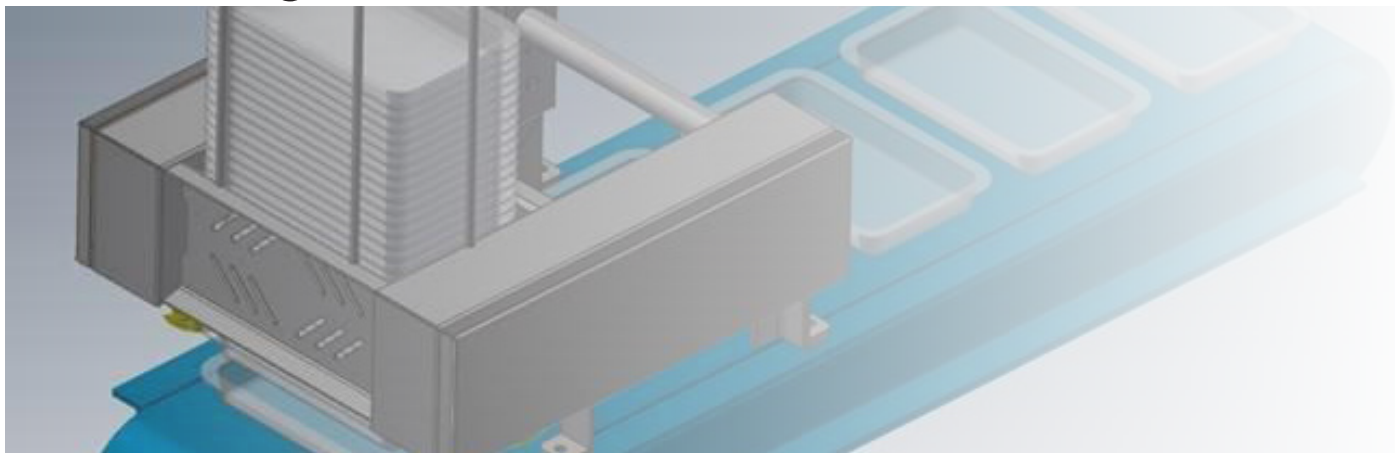
advancement in case erecting/sealing technology.

From Jaime Alboim, President of Blue Water Automation: "We are excited the opportunity exists to demonstrate to the market that no-one has to settle or compromise when it comes to features and benefits in this segment of the packaging landscape."



New at Tri-Mach Group Inc.

Introducing the New Ever-Kleen® Denester



Tri-Mach Group Inc. has long been recognized as an innovator in the field of equipment design and manufacturing. We are most noted for our revolutionary Ever-Kleen® Conveyor Systems & Technology, a registered design which offers maximum protection in food safety. Building on this tradition, we are pleased to introduce the new Ever-Kleen® Denester.

Designed for applications that require accurate sequential deposition of

product trays, the Ever-Kleen® Denester can be custom designed as a turn-key solution, or it can be integrated with existing conveyor systems. The Ever-Kleen® Denester offers all the benefits of a traditional denester, but with the sanitary considerations inherent in all Ever-Kleen® products.

The development of the Ever-Kleen® Denester strengthens our current relationships with machinery

suppliers Handtmann Canada Ltd. and Pacproinc® Packaging Progressions, Inc. Integration of the Ever-Kleen® Denester with solutions offered by our partner suppliers increases the efficiency of our customized turn-key solutions, which in turn leads to increases in customer outputs.

Look for this exciting edition to the Ever-Kleen® suite of solutions starting June 2014.

Socialize with us

Food Safety 101

2014 Federal Budget Adds More Money For Food Safety



In response to recent criticism, from both domestic and international agencies, the Government of Canada has pledged \$390 million over five years to strengthen Canada's food safety programs. The 2014 budget also reduces previously announced government cuts at the Canadian Food Inspection Agency (CFIA).

The \$390 million will support three key initiatives. The first provides \$153.6 million over five years for the hiring of inspectors, food safety programming, training, and tightening import safeguards at the border. Funding will support the hiring of over 200 new inspectors and other staff, who will join the 750 new inspectors that have

been hired and trained since 2006. The volume of global trade in agri-food products has increased significantly over the last decade and is projected to continue to grow. These investments will enhance the Government's ability to respond proactively to food safety issues and improve market access for Canadian agri-food products.

Further, \$30.7 million has been earmarked to establish a Food Safety Information Network. Federal and provincial food safety authorities and private food testing laboratories across the country will be linked by the network, allowing food safety data to be compiled, analyzed and shared in real time. The introduction of a national Food Safety Information Network will facilitate more rapid detection of, and response to, food safety hazards.

The remaining \$205.5 million is dedicated to the renewal of current funding for the CFIA's internationally recognized bovine spongiform encephalopathy (BSE) program. Canada has implemented a comprehensive suite

of internationally recognized, science-based, routine measures to effectively minimize the likelihood of exposure and spread of BSE within the cattle population, and to protect consumers from the associated human health risks.

This budget marks the second time the programs' funding has been renewed since its inception in 2004. The continuation of this program is aimed at maintaining consumer confidence in Canadian products and enhancing market access.

Along with the funds provided in the 2014 federal budget, the Canadian Government will pursue legislative amendments to facilitate the implementation of food safety program improvements. The Canadian Government aims to use better, more modern techniques to inspect and license food in Canada, further strengthening our overall food safety system. Tri-Mach Group Inc. has always focused on food safety through innovation and we look forward to the industry improvements that this federal funding will promote.

Supplier Spotlight Handtmann Canada Ltd.

Handtmann Canada Ltd., a division of Albert Handtmann Maschinenfabrik GmbH Biberach Germany, 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 three employees, Handtmann is a leading global technology solutions provider to the food processing industry.

Handtmann Canada Ltd. takes pride in listening carefully to customers' current and emerging portioning needs. In today's ultra-competitive food processing industry, the rapidly

developing ability to automate is pushing traditional speed and accuracy requirements to new limits. According to Graham Dalziel, Handtmann Canada's Sales Manager, "Even as higher speeds are required, consumers are demanding even better quality meat, bakery and cheese products. As a result, some Old World and artisan-quality products are now being portioned at speeds upwards of 100,000 portions per hour with incredible dimensional and weight precision."

Tri-Mach Group Inc. is pleased to work with Handtmann Canada Ltd. to offer customized turn-key solutions



for customers interested in integrating Handtmann products in new or existing applications.

For more information on Handtmann Canada Ltd's line of products, visit www.handtmann.ca or contact Graham Dalziel at graham.dalziel@handtmann.ca.

Socialize with us

www.facebook.com/Trimachgroup
follow us @TriMachGroup



www.tri-mach.com

May 2014
Page 3

A Message from Our President

Our first quarter was a busy start to the new year as we designed and fabricated over 100 conveyors per month. Thank you to all our Customers that helped us successfully kick off 2014. As a custom design-build manufacturer, every conveyor, for the most part, has a different belt width, speed, and elevation - so our whole team, straight from sales through to the installers, has been working hard.

The road crew spent some time installing custom systems stateside, in Kansas City, MO, and on our side of the border in the prairie provinces. For the most part, however, we have been busy at plants inside the GTA so each of us get to return home at night to see our family and rest in our own bed.

My son Scott and his wife Brittany have welcomed another baby girl to the family, making me a Grandpa to both Sophie and Emily. My oldest daughter Cassandra is doing very well in her second year at University of Waterloo, and my youngest child Alexandria continues as an Honor Roll student in grade 11. I am proud of my three children, and they continue to be extremely hard working people. My hope is that they continue to excel in every facet of their lives. Over the years here at Tri-Mach Group, I have had to spend many, many days away from my family as I worked hard to build my company's foothold in the marketplace - and my children obviously recognize and appreciate the need for sacrifice in order to nurture and grow a vision.

I am fortunate that every person who is a part of our team here at Tri-Mach Group also carries on the same way as my children. They give every ounce of energy they have, each and every day, to keep us competitive and to ensure 100% customer satisfaction on every job, every time. To say that I am very proud of every one of them would be an understatement.

Michael Hahn

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!

Stay up-to-date with the latest in news and insider information from Tri-Mach Group.

Stay in touch:

- Facebook (facebook.com/trimachgroup)
- Twitter (@TriMachGroup)
- Youtube (youtube.com/trimachgroup)
- LinkedIn - Google+



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
- Licensed Millwright
- 2nd - 3rd Year Millwright Apprentice
- TIG Welder / Metal Fabricator

Visit: www.tri-mach.com/careers