

IMPACT

Quarterly Newsletter



July 2018
Volume 7 | Issue 3
In this edition:
Feature Article
Industry Trends
New at Tri-Mach Group Inc.
Food Safety 101
Partner Showcase

Feature Article

Replacement Vegetable Line at Bonduelle Group



Plant-based foods have become a demographic, social and economic issue that has rapidly transformed the agricultural sector.² Many consumers turn towards a vegetarian or vegan diet with the trending ideal of a healthier and more natural way of eating. According to Agri-Food Canada, it is estimated that agricultural sales are currently at record highs and the demand for vegetable proteins are projected to increase by 40% in 2030.² How do we as suppliers and manufacturers in the food and beverage industry adjust to such increasingly high demands?

In 2012, Bonduelle entered a new phase of development where the company officially launched their corporate project called VegeGo!¹ This corporate project has represented

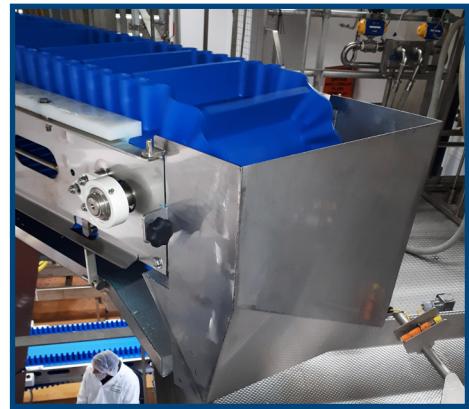
Bonduelle as a world leader in the vegetable industry, ensuring healthy ways of living through vegetable products.¹ This revolutionary project has defined Bonduelle's future for 2025

Tri-Mach Group recently completed a replacement vegetable line with Bonduelle at their facility in Tecumseh, Ontario. During the past several months, Tri-Mach Group has worked with Bonduelle to create a more modernized and sanitary vegetable processing line. With the installation of Tri-Mach Group's sanitary stainless steel equipment and personnel platforms, Bonduelle's vegetable processing line has resulted in a smoother and more efficient operation. Tri-Mach Group supplied, installed and commissioned all



stainless steel process piping as well as all of the conveying systems that measure up to 300 feet in length.

Tri-Mach Group is honored to work with Bonduelle in creating more innovative, long-term solutions to meet the growing consumer demand in the vegetable market. For more information on how to make your facility run more efficiently, contact our sales department at: sales@tri-mach.com



For more information visit:
www.bonduelle.com

1. <http://www.bonduelle.com/en/>
2. <http://www.agr.gc.ca/eng/about-us/publications/economic-publications/an-overview-of-the-canadian-agriculture-and-agri-food-system-2017/?id=1510326669269/>
3. Photo courtesy of Bonduelle Group

Socialize with us

www.facebook.com/Trimachgroup
Follow us @TriMachGroup



Industry Trends

The Canadian Meat Industry



The Canadian meat industry is one of the largest growing sectors in Canadian food processing. This growing industry currently represents 10% of Canada's Agri-food exports and it employs over 65,000 workers.¹ According to the Western Food Processor in their Meat Report, Where's The Beef, "the worldwide demand for high-quality protein is expected to continue to grow", which forecasts a strong future for the industry. Overall, the meat industry plays a very important role in the agricultural sector. The Canadian government has listed Canada as the second largest agri exporter in the world. In 2016, it is estimated that Canada exported over 46% of beef and cattle produced in Canada.¹ These

exports were valued at \$2.27 billion, which is an increased 2% from 2015.¹ These statistics represent the continuous growth for beef and pork consumption in Canada and how the various members in the meat processing industry will need to play a large role as these sectors continue to advance.

Specifically within the Canadian meat



industry, there are many moving parts that are all actively pursuing the same goal. The Canadian Meat Council (CMC) is one of those moving parts. The CMC represents the views of their members who come from the meat packaging and processing industries.² Tri-Mach Group's CEO, Krystal Darling has recently been voted onto the CMC Board of Directors. As a new member of the CMC Board, Krystal will take part in promoting Canada's high-quality, nutritious meats with a continued focus on improving the Canadian global meat market. With Tri-Mach Group's new seat on the CMC Board of Directors, we proudly represent our Canadian meat customers and fellow equipment suppliers in the largest sector of Canada's food processing industry. As the meat sector continues to grow, Tri-Mach Group's equipment innovation will play a key role in the industry's advancement. To learn more on the Canadian meat industry and how Tri-Mach Group can enhance your next meat processing project, visit www.trimach.com

1. See article: "Where's the Beef?" – Western Food Processor Magazine, Page 32
2. <https://www.cmc-cvc.com/>

New at Tri-Mach Group Inc.

Tri-Mach Group Welcomes New Production Control Manager



Tri-Mach Group would like to officially welcome Mona Hisaki, as their new Production Control Manager. In Mona's previous roles as Director of Supply Chain, Director of Procurement and as a Manufacturing Manager, Mona was able to

collaborate with all areas of manufacturing to improve efficiency and quality. In her role with Tri-Mach Group, Mona will oversee all production planning as well as our purchasing department. Mona will liaise with our Engineering, Fabrication, Machining and Assembly departments in order to improve lead times, quality and create new and efficient processes. *"The key to the execution of manufacturing any product, is communication within the entire organization. Everyone plays an important role in manufacturing; not just the production floor employees. Being a focused team and sharing information real-time, allows for flexibility in design, manufacturing and providing superior customer service to our customers."* Mona has an excellent track record of continuous improvement, which will aid Tri-Mach Group through our

upcoming projects! *"We have an amazing team, and as a team have the opportunity to make positive changes that will benefit the entire organization and our customers."* Tri-Mach Group is very excited to welcome Mona to our team!



Food Safety 101

Tri-Mach Group's Sanitation Solution



Canadian Food
Inspection Agency

Agence canadienne
d'inspection des aliments



The Canadian Food Inspection Agency (CFIA) has recently announced new regulations to improve food safety standards across Canada. The statement explains that these new regulations "will provide clear and consistent rules for food commodities" so consumers can be confident that food on their grocery shelves is safer to eat.² When it comes to food and beverage industry sales and consumption, each market place is evolving quite rapidly, specifically the Pet Food, Dairy, Bakery, Meat and Vegetable industries. According to the CFIA, "Canada is recognized as having one of the strongest food safety systems in the world".¹ However, "the speed, volume and complexity of food production have produced new risks and challenges, and one of these challenges is "the consumer".

It is important to recognize that our consumers play a very important role in the food safety system as they report food safety concerns regularly to the CFIA. The

CFIA claims that there are approximately 3000 food safety investigations that happen per year and 10% of those result in a recall incident.¹ How do we as food and beverage equipment suppliers accommodate to these challenges in food safety? Due to the new food safety regulations, food processors have a high demand for equipment that is easier to clean, assemble, disassemble and maintain.

built with
EVER-KLEEN®
technology

Tri-Mach Group's Sanitation Solution

- 100 % Non-Ferrous Metals
- No Cross Contamination
- In-House Laser & Router Services
- Non-Ferrous Facility
- Equipment Control
- Ever-Kleen® Sanitary Equipment
- Food Industry Focused
- Cost Effective & Efficient

The interest in sanitary technology has grown exponentially, as many food processing facilities have demanded more from their equipment suppliers. Tri-Mach Group's sanitary equipment was created to address the concerning gap between equipment design, food safety and sanitation as a profession. Tri-Mach Group strives to provide world-class sanitary solutions to our valued customers, as our focus continues to be food safe, with zero cross contamination. For more information on Tri-Mach Group's sanitary solutions, contact our sales team at sales@tri-mach.com



1. <http://inspection.gc.ca/food/sfcr/eng/1512149177555/1512149203296>
2. <http://www.foodincanada.com/food-in-canada/final-safe-food-for-canadians-regulations-are-published-cfia-139800/>

Partner Showcase

Lorik Tool & Automation



In 1988, Doug Lowe and Ben Schrik, both certified tool makers, recognized a growing need in the automation industry and together founded Lorik Tool Inc. and eventually changed the name to Lorik Tool & Automation Inc. (Lorik).¹ After several years of continued growth, Lorik built a 28,000 square foot custom manufacturing facility

on Copernicus Boulevard in Brantford, Ontario.¹ For over thirty years, Lorik has been committed to producing quality automated products and services for companies around the world.¹ Lorik has the knowledge and resources to view their customer's concerns and create new and innovative ways in which those concerns can be solved.¹ Lorik's thorough understanding of automated equipment enables them to devise solutions to greatly increase the production of their customer's products.¹ Tri-Mach Group is proud to work with such an innovative and knowledgeable company in the automation industry. Tri-Mach Group recently had the privilege of working closely with Lorik on a

large pharmaceutical project and is looking forward to taking on new and challenging automation projects with Lorik in the near future. To learn more about Lorik Tool & Automation and their recent automation



1. <http://loriktool.com/>
2. Photo courtesy of Lorik Tool & Automation

Socialize with us

www.facebook.com/Trimachgroup
Follow us @TriMachGroup



www.tri-mach.com

July 2018
Page 3

A Message From Our President

It's been a great start to the third quarter at Tri-Mach Group. It seems that every quarter, our company is growing and has some exciting news to share. Tri-Mach Group has been working on some big projects this summer, keeping our shop busy as always. Our focus for this quarter is in the meat processing industry, as there is such a high demand this summer, especially because of barbecue season.

Tri-Mach Group has hired a few new faces in the shop, sales and millwrighting departments – including Mona Hisaki, our new Production Control Manager. In her role with Tri-Mach Group, Mona will oversee the production planning and the purchasing department where she will work to improve lead times, quality and create new, efficient processes. She has an excellent track record of continuous improvement which will aid us through our next big projects!

Our team is not the only thing that is expanding at Tri-Mach Group, we have some new plans in the works for 2019. Tri-Mach Group is happy to announce that the recent purchase 18 Donway Court where we will be building our new Elmira Head Quarters! With the new facility, Tri-Mach Group expects to be able to reduce our lead times, have a dedicated FAT area and of course be able to take on even bigger projects!

I wanted to take this opportunity to thank all of our customers and suppliers for their continued support. Thank you all for your part in such a successful second quarter! We have a lot more work ahead of us and we are eager to take on even bigger and more complex projects in our new facility.

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!

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](https://TriMachGroup))
- YouTube (youtube.com/trimachgroup)
- Google+ (+TriMachGroupInc)
- LinkedIn

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:

- Licensed Millwrights
- Project Managers
- Millwright Apprentices

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