

# IMPACT

Quarterly Newsletter

**TRI-MACH**  
Group Inc.

May 2020  
Volume 9 | Issue 2

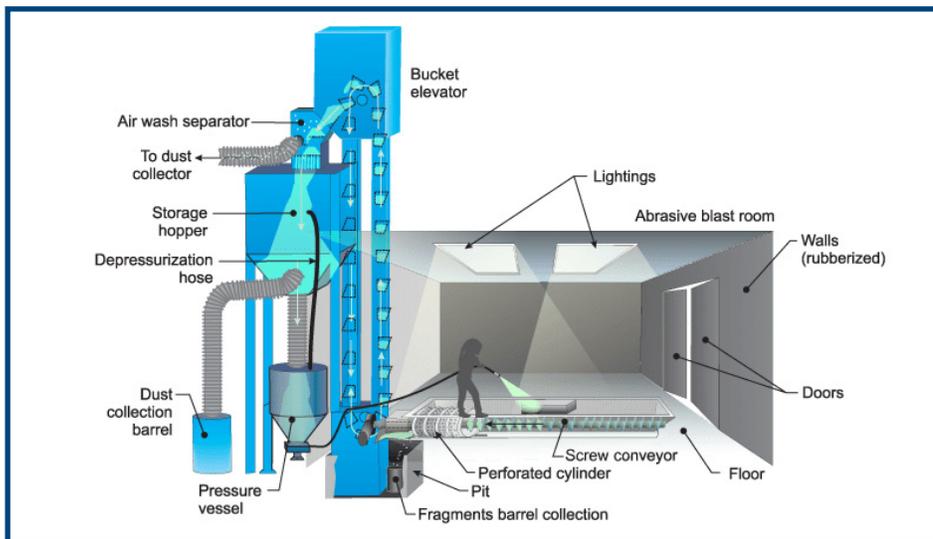
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*Celebrating 35  
years!*

## Feature Article

### Tube Master Orbital Welder and Bead Blast Room



Over the past 35 years Tri-Mach Group has positioned itself as an industry leader in food safety as a result of our innovative solutions and attention to quality. To continue our dedication to continuous improvement and to implement equipment that will enhance productivity and food safety, we are excited to announce the purchase of a brand-new Tube Master Orbital Welder and Bead Blast Room.

Our new orbital welder will bring enhanced digital technology to our welds including unparalleled accuracy, repeatability, and reliability. This machine will eliminate the need for periodic weld head calibration as the rotation

speed remains accurate regardless of head wear, and heads can be interchanged in a timely manner. Our new processes will enhance productivity within our shop and guarantee excellent welding.<sup>1</sup>

Next, our new bead blast room builds on our commitment to sanitation, creating clean, ready-to-use final products for our customers. This bead blast process ensures all surfaces will have a sanitary finish to mitigate the risk of contamination, which is essential within the food, beverage, and pharmaceutical industries.

The main benefits of bead blasting for stainless steel are:

- It provides a clean and consistent, streak-free finish, even

on complex shaped fabrications.

- Ensures that the surfaces of the fabrication are free from lines, grooves, pits or divots which could encourage the growth of microbiological organisms.

- It removes any dirt and debris created during machining and processing operations such as grinding, drilling and milling.

- Removes any scale from the fabrication which has been deposited before or after any heat treatment processes, including welding.<sup>2</sup>

The addition of these two machines will not only increase our productivity, but also enhance our focus on sanitary solutions which will allow us to expand into new markets. If you want more information on how our new Tube Master Orbital Welder and Bead Blast Room can be used to increase sanitation and benefit your next project, contact our sales team at [sales@tri-mach.com](mailto:sales@tri-mach.com).

1. <http://www.magnatechllc.com/power-514-tubemaster.php>

2. <https://chbarnett.co.uk/live-benefits-bead-blasting-stainless-steel-surface-preparation/>



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# Industry Trends

## Edible and Topical CBD Products

Earlier this year, edible and topical cannabis products were available for sale to Canadians by licenced producers. The Canadian Cannabis market extends beyond recreational use into the use of cannabidiol (CBD) a component that doesn't give a high and is believed to have benefits such as relaxation and anxiety and pain relief. With the legalization of cannabis, the food and beverage industry will become inundated with processors vying to expand their products into the up and coming cannabis industry.<sup>1</sup>

CBD infused products that are currently trending within the industry include beverages, baked goods, candy, pet food, as well as supplements, lotions and soaps. The possibilities are endless, where CBD consumables are legal, as it can be added to various products

that appeal to a large range of consumers. A recent Deloitte report suggests that edibles and alternatives will be worth \$2.7 billion a year in Canada, making up 60% of the legal cannabis market, this trend is showing no signs of slowing down.<sup>2</sup>

Edible and topical cannabis regulations remain complicated in the U.S. as the Food and Drug Administration (FDA) views CBD as a drug ingredient, not a food ingredient. While the Canadian cannabis industry has seen success, and the regulations in the U.S. remain ambiguous, it is clear that the future is bright for the CBD market and it has the potential to become a game changer for food and beverage processors.

Within the Cannabis Industry, Tri-Mach Group offers various services including equipment



installations, rigging, maintenance, and electrical services. The new laws will play a pivotal role in Canada's cannabis sector, and we are excited to see the edible CBD paradigm shift. Visit our industry page at [tri-mach.com](http://tri-mach.com) to learn more about how we can improve your operation.

1. <https://www.foodprocessing.com/articles/2020/industry-outlook/>  
2. <https://www.ctvnews.ca/canada/cannabis-edibles-are-now-legal-everything-you-need-to-know-1.4639484>

## New at Tri-Mach Group Inc.

### Tri-Mach Group of Companies Welcomes H&S Manager



Tri-Mach Group of Companies is pleased to welcome Tom Anstee to the company as Health & Safety Manager. Tom is responsible for supporting the safety and wellbeing of all employees across our three companies, which in

turn ensures the safety of our customers. As part of his role, Tom will regularly visit our field service teams working at customer sites to ensure all work is completed safely.

Tom comes to the Group of Companies with over 20 years of Health & Safety experience and holds a diploma in Human Resources from Sheridan College. This past experience and education makes him the perfect fit to lead the safety of our Group of Companies, especially through trying times such as these with the increased safety measures due to COVID-19.

Tom joins us as a result of our continual growth across each of the three organizations, both

in the scope of our projects and number of employees hired on. As we have grown, we have realized the need for a dedicated safety department to further encourage our commitment to supporting our employees. Tom will maintain each of our employees are following proper processes and procedures, and are up to date on all certifications, through continual site visits and in-house training.

Tri-Mach Group of Companies is thrilled to have Tom join our team during our continual growth, keeping each of our team members safe and implementing new procedures to raise overall efficiency.

# Food Safety 101

## Ensuring Food Safety During an Outbreak

In December 2019, the outbreak of Novel Coronavirus (COVID-19) that began in Wuhan, China, spread rapidly across the world. The global pandemic has cities under strict lockdowns, declaring state of emergencies, non-essential services are closing their doors indefinitely and the virus is showing no signs of slowing down. As grocery stores are seeing an influx of customers and empty shelves to show for it, consumers are curious about the integrity of their food in times of a viral outbreak.

The COVID-19 outbreak shouldn't have consumers worried about the safety of their food as it is not a foodborne gastrointestinal virus and there has been no evidence to date that the virus is foodborne or transmitted by food packaging.<sup>1</sup> However, the Centres for Disease Control and Prevention have reported that COVID-19 can live on cardboard for hours and on hard surfaces such plastic for

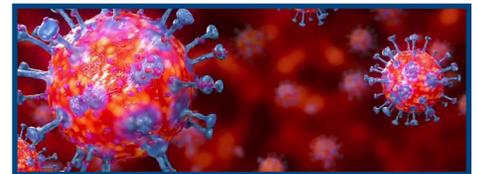
up to three days. It is imperative that food processors provide their employees with resources to ensure they are practicing proper hygiene and sanitization, so their customers can be reassured that the integrity of their products remains top of mind<sup>2</sup>

The food safety measures that are already in place to prevent foodborne illness such as frequent handwashing and cleaning of surfaces and utensils already reduce the transmission of any virus or bacteria particles through food. During times of an outbreak, these measures are heightened therefore the likelihood of COVID-19 being transmitted through food production is very low. Furthermore, food processors are encouraged to increase Employee Safety equipment within their facilities, such as PPE Barriers, and touch-free tools. Following protocols set by local and provincial health is a good way to ensure you are creating a

safe environment for employees and consumers.

To give your customers piece of mind in times of uncertainty, ensure your facility is equipped with sanitary solutions. Tri-Mach Group's sanitary equipment was created to address the gap between equipment design, food safety and sanitization. We strive to provide world-class sanitary solutions to our customers so you too, can continue to focus on keeping food safe always and during times of an outbreak. For more information on our sanitary solutions including PPE Barriers, contact our sales team at sales@tri-mach.com, or visit our webstore at shop.tri-mach.com.

1. <https://www.foodsafetynews.com/2020/03/fda-officials-repeat-message-to-remain-calm-about-food-safety-during-outbreak/>
2. <https://www.livescience.com/coronavirus-food-risk.html>



## Product Showcase

### Introducing Tri-Mach Group Web Store



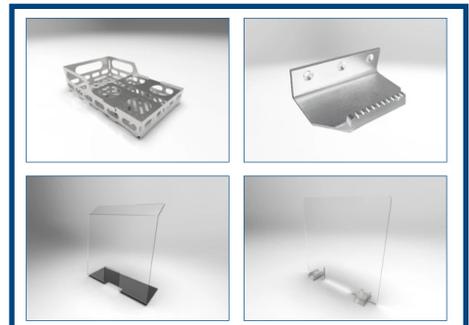
Tri-Mach Group is thrilled to announce the launch of our new Web Store, allowing customers and the general public to buy sanitary equipment online within minutes and have it delivered to their door within days. This e-commerce store was created to help better serve our customers and provide new products tailored to combat the spread of COVID-19, both in

businesses and homes. Each of our products are manufactured within our non-ferrous facility and hold employee safety as the top priority.

Along with various current customer favourites on the website, the website also includes a variety of new products to support the needs of our customers during these changing times. Some of the current products we offer include Sanitary Drive-Thru trays, contactless door openers, PPE barriers, portable ATM extenders, and more.

To browse our current product selection and start your

ordering process today, visit **shop.tri-mach.com** and visit our products page. For bulk pricing and product customization, speak to an agent on our live chat or send us an email via the contact page.



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## A Message From Our President

2020 has been off to a challenging start, as we have been facing the COVID-19 pandemic for a large portion of the year thus far. One thing remains true, the team at Tri-Mach group consistently steps up to the plate and faces every challenge with grit, hard work, and determination. With food production ramping up their lines to stock the empty shelves, Tri-Mach is here to help support food processors meet current demands and provide the necessary equipment to protect their employees.

As always, our engineers, fabricators, machinists, assembly team, and millwrights worked hard to complete current projects while taking on new ones to help during trying times. With the safety of our employees always being top of mind, I am humbled to see everyone roll up their sleeves and come together to ensure our customers can do their job efficiently and to continue to put food on people's plates.

Thank you to all of our employees and partners who have made this quarter a success. We have another busy quarter ahead of us and we are eager to take on more projects that will allow us to put our new equipment to good use.

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](https://facebook.com/trimachgroup))
- Twitter (@TriMachGroup)
- YouTube ([youtube.com/trimachgroup](https://youtube.com/trimachgroup))
- Instagram (@trimachgroup)
- LinkedIn ([linkedin.com/company/tri-mach-group-inc-](https://linkedin.com/company/tri-mach-group-inc-))



## Our Mission

Families creating innovative, high-quality, custom solutions through a culture of integrity and multi-trade excellence.

## Our Vision

To be the number 1 choice for employees and customers alike.

## Our Values



ABOVE &  
BEYOND



ACHIEVE THE  
UNTHINKABLE



FAMILY-  
ORIENTED



RESPECT



SUPPORT

## Career Opportunities

### Tri-Mach Group Inc.

- Millwright
- Millwright (Weekend)
- Millwright (Western)
- Mechanical Designer
- Fabricator

### Advance Millwrights Inc.

- Millwright Foreman
- Millwright Apprentice
- Sales Representative
- Fabricator

### Industrial Contracting Solutions Inc.

- Licensed Electrician
- Electrical Foreman

Visit: [www.tri-mach.com/careers](https://www.tri-mach.com/careers) to learn more about these opportunities!