

<u>CPMA Canadian Food Safety Fund (CFSF)</u> <u>Update: 2022-07-11</u>

CPMA would like to thank our Canadian Food Safety Fund sponsors for their continued and vital support.

2021 – 2022 Canadian Food Safety Fund Sponsors

Canadian Food Safety Fund Sponsors		
Amerifresh, LLC	Blue Book Services	
Burnac Produce Limited	CanadaGAP	
Canadawide Fruit Wholesalers Inc.	Canadian Corrugated &	
Canadawide Fruit Wholesalers Inc.	Containerboard Association (CCCA)	
Costco Wholesale Canada	Courchesne Larose Ltée	
Del Fresco Produce Ltd.	Eatmore Sprouts & Greens Ltd.	
Federated Cooperatives Ltd. Corporate Offices	Fresh Direct Produce Ltd.	
Fruit and Vegetable Growers of Canada	Global Citrus Group Inc.	
Highline Mushrooms	Hydroserre Inc. (Mirabel)	
J.E. Russell Produce Ltd.	Krown Produce	
Loblaw Companies	M & M Pre-Pak Sales Ltd.	
Mastronardi Produce Ltd.	Metro Richelieu Inc.	
Mid-Isle Farms Inc.	Mucci Farms	
Oppenheimer Group (The)	Peak of the Market Ltd	
Procurement Solutions International Corp	Red Sun Farms	
Sage Fruit Company	Star Group / Star Produce Ltd	
The Ontario Greenhouse Vegetable	Van-Whole Produce	
Growers (OGVG)		
Vegpro International Inc	Vineland Growers' Co-operative Ltd.	
West Pak Avocado, Inc.	Westcoast Produce Wholesalers	





Research Projects:

Organization Name:	Université Laval
Project Title:	Applicability of pulsed light as an emerging technology to inactivate foodborne viruses on berries.
Project Start Date:	November 2019
Project End Date:	November 2020
Key Contact:	Julie Jean
Title:	Professor
Publication:	International Journal of Food Microbiology
Organization Name:	University of Guelph
Project Title:	Integrated post-harvest wash systems for fruit and vegetable decontamination for reducing water usage and decrease emission of disinfectant by-products in wastewater streams
Project Start Date:	May 2019
Project End Date:	April 2020
Key Contact:	Keith Warriner
Title:	Professor
Publication:	Journal of Food Protection
Organization Name:	University of Manitoba
Project Title:	Bacteriophage cocktail to control Shiga-toxigenic E. coli on lettuce
Project Start Date:	June 2019
Project End Date:	May 2020
Key Contact:	Claudia Bravo Narvaez
Title:	Assistant Professor, Food & Human Nutri Science
Publication:	Journal of Food Microbiology

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Organization Name:	University of British Columbia
Project Title:	Rapid detection of Salmonella in fresh produce using a paper-based microfluidic device based on recombinase polymerase amplification and lateral flow immunoassay
Project Start Date:	January 01, 2020
Project End Date:	June 30, 2020
Key Contact:	Xiaonan Lu
Title:	Associate Professor
Publication:	In Process
Organization Name:	University of Guelph
Project Title:	Field Ready, Point of Need Detection of Foodborne Pathogens in Irrigation Sources
Project Start Date:	July 22, 2021
Project End Date:	TBD
Key Contact:	Lawrence Goodridge
Title:	Director, Canadian Research Institute for Food Safety
Research:	In Process

Other Projects		
Safe Food for Canadians Seminars (2018)	6 cross-country seminars to inform CPMA members of the regulatory changes and requirements under the SFCR.	
Centre for Produce Safety Symposium (2018 - 2022)	Sponsorship of this symposium which shares the latest produce food safety research with industry.	
CanadaGAP incorporation into the Trellis data management tool (2018)	Trellis is a software framework which can be used to translate food safety audits from many different formats into a common format.	
Canadian Supply Chain Food Safety Coalition (Coalition) Risk Workshop (2020)	This workshop (April 2020) will bring together global experts on food chain risk analysis to discuss how these issues should be managed under the SFCR.	
Food Safety, Regulatory & Quality Assurance Workshops (2020)	These workshops are in the final development stages and will commence March 2020. The workshop is designed as an introduction to the 3 topics for local, small, and other produce industry players.	

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Big 3 Pathogens Seminar (2022)	Introduction to the "Big 3" produce pathogens: Salmonella spp, E. coli
	spp and Listeria monocytogenes including an overview of regulatory
	requirements, environmental needs, and how to control.

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