

Our Vision

Building a consumer focused, farmer-owned agri-business with innovative people committed to excellence in a global marketplace.

Our Mission

To be a progressive, diversified agri-co-operative providing the benefits of ownership.

Our Motto

Proud to be farmer-owned.

06/06

JAPAN PREFERS CANADIAN FOOD-GRADE SOYBEANS

(Excerpts from an article reprinted from the Shokuhin Kanren Sangyo Shimbun, a Japanese food industry newspaper)

NUMBER ONE FAVOURITE ACCORDING TO A POLL BY THIS PAPER

Secret of success: thorough quality control

Exports of edible soybeans from Canada to Japan expanded greatly last year. Consumption of Canadian soybeans in Japan rose to 300,000 tons from the previous year's 250,000 tons – a jump of nearly 20% in just one year!

All edible soybeans that Canada ships to Japan are non-GMO, and organic production is steadily increasing. An officer in charge of soybeans at the Canadian Embassy in Tokyo says, "Canada is conscious of consumers' health and it exports only products that people can feel safe eating."

Canadian soybeans are used in virtually all soy foods made in Japan including *tofu, miso, tempe, natto*, soy milk, and soy sauce. Canadian soybeans are consistently well liked because they excel in every way – quality, freedom from additives, uniformity, natural colour, protein content, etc. – compared with soybeans from other places.

When this newspaper conducted a survey last year, nearly all soy food producers gave Canadian soybeans very high marks. Seventy-eight out of 100 said, "Someday we want to use Canadian soybeans to make our products." Ninety-seven out of 100 said, "Canadian soybeans have a solid reputation as far as safety and peace of mind are concerned."

Why are Canadian soybeans so highly thought of? The manager of one food company, who actually visited soybean farms in Canada and is switching to Canadian soybeans next year, puts it this way: "Japanese consumers really trust Canada. Canada is a place where nature and natural beauty are zealously protected, and I think that's also a reason why

people like Canadian soybeans. When we tell people our raw materials are from Canada, we see an immediate difference in sales."

But protection of nature is not the only thing that makes Canadian soybeans popular. They are also carefully selected to maintain quality, uniformity of shape, colour and weight. To prevent disease, soils and fertilizers are carefully controlled. Quality control is absolute. Canadians are working hard in many ways to produce good soybeans and even higher exports are expected.

A final factor that should be mentioned in explaining the popularity of Canadian soybeans, however, is the closeness and affinity that Japanese people feel for Canada as a country.

Overcoming MRL concerns

by Walt Vermunt CCA ON

Increasing concerns have been raised in the past couple of years, in the dry bean and edible soybean markets, about Maximum Residue Levels (MRL) of weed, insect and disease control products detected in beans that are supplied to end-users. HDC is normally well below the required MRL level. However, as detection methods improve and become more affordable, the cautions expressed are warranted. Exceeding these MRLs can cause rejection of product by the end-user or can also be used as a trade barrier by countries that want to keep Canadian product out (it happens).

With the ability to detect residues in smaller and smaller amounts, food producers must be even more diligent in the practices used to control pests and diseases. Just as HACCP measures have come to be the norm for the production of livestock related products, the same care must be taken to assure consumers that food products directly from the field are safe as well. HDC's food processing facility in Hensall is HACCP-certified to meet these concerns.

The move toward more stringent care is driven by consumers in the major markets around the globe. Unless otherwise regulated by the receiving country, the default MRL for most products will be set at 0.01 parts per million (ppm) beginning May 1, 2006.

Continued over

ELEVATOR RECEIVING SAFETY NOTICE

To Our Customers and Delivery Drivers!

In order to reduce the chances of an accident, we've implemented a Customer Safety Policy. An area at the receiving pits has been designated with painted lines and the words "**TRUCKLIFT STAND CLEAR**".

No one is to stand in these designated areas. Please be aware when you are delivering to Hensall or Londesboro elevators that this policy is in effect.

Thank you for your co-operation in this matter and we wish everyone a safe harvest.

PESTS IN DRY BEANS

Potato Leafhopper

The last week of June or first week of July is often when we begin to think about leafhoppers. These pesky little insects do not overwinter in Ontario but rather “hitch a ride” on weather fronts from their breeding sites in the southern USA. Typical symptoms of leafhopper damage are a yellowish browning of the leaf margin and curling and/or wilting of the plant. This is referred to as “hopper burn” and comes about from their feeding activity.



They are sucking insects and as they feed they produce a protein substance which results in a toxic response in the plant and will block or plug the vascular system of the plant. Leafhoppers feed on the underside of the leaves and, if disturbed, often move sideways as well as moving forward and backward.

LEAFHOPPER THRESHOLD

Unifoliolate0.25 leafhopper/leaf
 2nd trifoliolate0.5 leafhopper/trifoliolate
 4th trifoliolate1.0 leafhopper/trifoliolate
 First bloom2.0 leafhoppers/trifoliolate



Mexican Bean Beetle

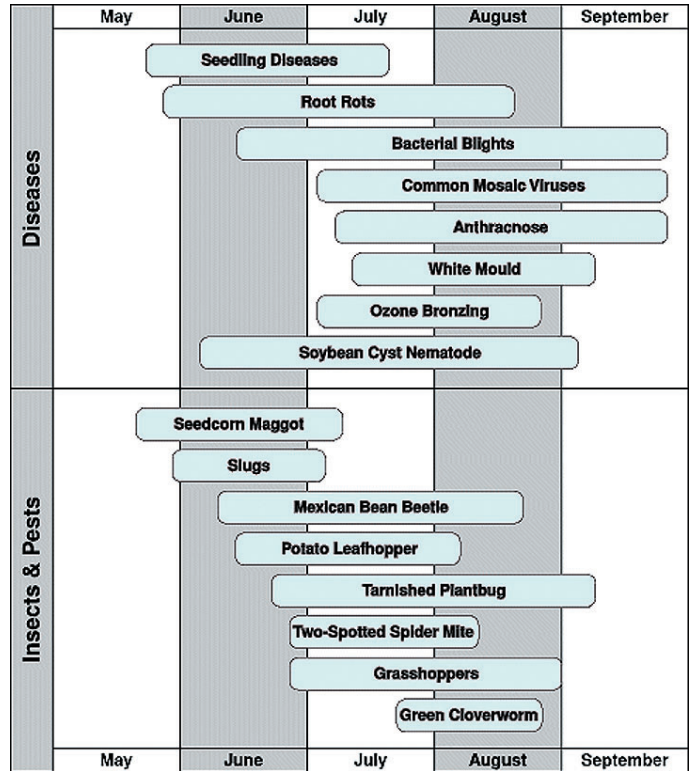
Adult Mexican bean beetles resemble ladybug beetles. They are copper in colour with 16 black spots on their back.

The larvae are yellow and oval with prominent spines on their back. The damage they cause primarily occurs from leaf skeletonization.

This reduces the photosynthetic capacity of the plant, slows plant growth and limits pod set. When about 25% of the leaf surface of a plant has become skeletonized, a threshold is reached and it becomes economical to spray. Mexican bean beetle larvae are not mobile so feeding damage tends to occur in pockets rather than throughout the field. We seldom have widespread infections, but should be aware of the signs.

Tarnished Plant Bug

Damage from tarnished plant bugs comes at flowering to pod fill. They are oval, 1/4 inch long, light gray to dark brown and usually have a v-shaped yellow mark on the centre back. They puncture beans, leaving a sting mark which results in these beans becoming pick. Stings to the flowers and buds result in pods not setting or aborting. If you find one or more tarnished plant bugs per plant at flowering, the threshold has been reached. They can be controlled very economically with dimethoate at 0.4 litre per acre.



Continued Overcoming MRL concerns

Some countries have several hundred products on their regulated list but they are free to set the MRL at higher levels that are also considered safe. Glyphosate is one product that is regulated with an MRL higher than 0.01 ppm, however, it is still easy to exceed the target level. The adsorption or translocation of product into the seeds of dry beans or edible soybeans will result in residues at detectable levels. Food producers must exercise care in applying products at the proper time of plant growth, while observing the recommended days-to-harvest interval, to prevent residues in the product they provide for consumers.

One method we use to ensure food safety is laboratory testing, however this is quite expensive. The ability to provide documentation to verify that proper production practices have been carried out is the pillar of a good quality assurance program. Documentation of products applied and details of rates and timing are essential to consumer confidence, allowing HDC's food producers to serve our global markets. We find that most food producers already practice proper documentation for their own management purposes.

Keep up the good work and share this information with HDC, verifying that you are providing food products worthy of the trust of the consumers who are purchasing them. Providing traceability is a major asset in the marketing of your food products.



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