

## TASTE of NOVA SCOTIA Producer/Processor Membership Eligibility Questionnaire

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Please help Taste of Nova better understand your company, by marking the YES, NO or Unsure box beside each of the following questions. Please note the questions in bold are minimum required standards for Taste of Nova Scotia Membership

Company Name: \_\_\_\_\_ Contact: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

email: \_\_\_\_\_ Website: \_\_\_\_\_

**PRODUCT INFORMATION:**

Brand name of product to be registered: \_\_\_\_\_

Description: \_\_\_\_\_

Primary origin: \_\_\_\_\_ Where processed/packaged: \_\_\_\_\_

**TASTE MEMBERSHIP ELIGIBILITY CRITERIA**

*Member companies must have a head office and production facility in Nova Scotia and an ongoing interest in contributing to a healthier Provincial economy. They must produce a readily identifiable Nova Scotia product and utilize NS primary production, goods and services whenever practical.*

NO YES Unsure


Do you have a head office in Nova Scotia ?

Do you have a production/processing facility located in Nova Scotia ?

**Is the product produced and/or processed in Nova Scotia by the applicant?**

Is this product grown in Nova Scotia by the applicant ?

Do you actively support purchasing of goods and services from other Nova Scotia firms when supply is available and quality and price are competitive ?

**Is your company's brand or corporate identity affixed to the product ?**

Do you follow the Occupational Health and Safety Act?

Do you follow the Workers Compensation Board Act?

*Member companies must comply with applicable regulatory requirements and will demonstrate a commitment to continuous improvement through quality assurance documentation (e.g., HACCP, Good Manufacturing Practices, ISO)*

NO YES Unsure


Do you have a federal or provincial licence to operate a food facility ?

Do the products you sell fall under provincial and/or federal regulations ?

Have you consulted a health and safety office for clarification of your legal responsibilities as a producer of food sold for human consumption ?

Have you had your label reviewed by a government food product labelling expert at the:  
Canadian Food Inspection Agency, 1992 Agency Drive, Dartmouth, Nova Scotia B3B 1Y9.  
Telephone: 902-426-2110, Facsimile: 902-426-4844

Have you documented minimum acceptable quality standards for you're your product?

Are key ingredients and starting materials evaluated for acceptability prior to use for production ?

Do you check and document cleanliness of the processing environment and food equipment prior to start of daily production ?

Do you use product and premises inspection checklists with defined acceptance and rejection criteria ?

**Do you have a written traceability program and recall plan?**

*Member companies will have demonstrated an ability to sustain operations and must develop and maintain marketing, customer satisfaction and customer service strategies in sync with the Taste program philosophy. Membership terminates on change of ownership. New owners may apply for reassessment.*

NO YES Unsure


**Have you conducted business in Nova Scotia for at least one year ?**

Do you have a business continuity plan ?

Do you have a business succession plan ?

Can you provide two credit references, upon request ?

**Do you have a minimum \$1,000,000 business liability insurance coverage ?**

Do you plan to use the Taste of Nova Scotia logo ?

Do you anticipate adding to your product offerings within the next three years ?

Please check the YES box beside any statement that accurately characterizes why consumers might prefer your product over marketplace competitors'.

**WE STRONGLY BELIEVE OUR PRODUCT MEETS CONSUMERS' PREFERENCE FOR:**

NO	YES
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>

**Nova Scotian and/or Maritime Pride**

- our products contains home or locally grown ingredients
- our products are locally produced and/or processed

NO	YES
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>

**Gourmet Image**

- our products contain a higher proportion of specialty ingredients
- our attractively packaged products are suitable for gift-giving
- our products make nice take-home souvenirs for tourists or visitors

NO	YES
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>

**Superior Eating Quality**

- our products taste better, or have better flavour, aroma, texture, consistency
- our products offer a more enjoyable eating experience
- our products contain fresher ingredients

NO	YES
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>

**Better Packaging**

- our portion and/or package size is more convenient for many consumers
- our packaging style or format is more convenient for many consumers
- our container is more attractive and/or can be re-used
- our products create less packaging waste
- our packaging materials are recyclable

NO	YES
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>

**Environmental and Ethical Concerns**

- our products comply with "Certified Organic" standards, e.g., USDA or Canadian Organic Regime
- our processing and/or packaging methods cause less adverse environmental impacts
- we are a "Trans Fair Certified" business
- we maintain membership in a internationally recognized environmental stewardship organizations, e.g., Seafood Trust, Marine Stewardship Program, British Resource Consortium, Ocean Wise, etc.

NO	YES
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>

**Greater Health Benefits**

- our products are more nutritious, e.g., have lower fat or higher fibre content
- our products offer special health-enhancing compounds, e.g., antioxidants, omega-3 oils
- our products contains fewer undesirable compounds, e.g., environmental or man-made toxins

NO	YES
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>

**More Natural - Traditional Wholesome Image**

- our products are less highly processed
- our products are made with higher proportion of "natural" ingredients
- our products contain fewer unfamiliar food chemicals, stabilizers, preservatives

NO	YES
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>

**Greater Convenience and/or Ease of Use**

- consumers can enjoy our product "as is"
- our product requires less time and/or effort to prepare before use
- enticing serving ideas and easy to follow instructions are provided with our products

NO	YES
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>

**Better Value**

- consumers get more for less, when they buy our product

NO	YES
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>

**Uniqueness**

- our product is unusual - no other company makes anything comparable
- no competitor products are available in my target marketplace, at present

**PRODUCT QUALITY and FOOD SAFETY KNOWLEDGE**

NO	YES

If requested, could you describe the two most common causes of quality loss or spoilage for this product ?

NO	YES

**Have you investigated food safety hazards and risks typically associated with this type of product ?**

*Briefly describe what steps you have taken to understand factors effecting the safety and wholesomeness of this product.*

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*Briefly describe how you ensure the safety of this product for human consumption:*

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NO	YES

Do you routinely test finished product samples for conformity to defined standards, and if so, what tests are completed ?

*Our finished products are routinely tested for:*

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NOW	Within ? ___ Years

**What market places are you selling this product in ?**

- Solely within Nova Scotia
- Solely within Canada
- International Markets, e.g., USA, EU, ASIA

NO	YES

Are there special attributes, certifications or achievement awards pertaining to your products that you would like to tell us about?

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