

Feed BC Program Standards: Definitions of B.C. Food

B.C. food definition: A final product produced and/or processed within British Columbia.

B.C. produced: Raw food product is grown, caught, harvested or raised in British Columbia

B.C. processed: Final product undergoes one of the following activities performed in a commercial food and/or beverage manufacturing facility located in B.C., for the purposes of sales and distribution:

1. General physical alterations: grinding beef, milling wheat, crushing tomatoes, shredding cheese, chopping cucumbers, etc. and/or
2. Extending shelf life: freezing, canning, drying, pickling, smoking, fermenting, etc. and/or
3. Combining ingredients to make a new product: Baking muffins, making pizza, blending juice, mixing salad greens, etc.

Not considered food processing: cleaning, washing, bagging, packaging and/or wrapping, *unless combined with one of the three activities above.*

Examples B.C. Food

B.C. processed food

- Washington apples that are washed, sliced and packaged in B.C.
- Varieties of California leafy greens that are mixed and bagged in B.C.
- Flour from Alberta that is baked into bread at a commercial bakery in B.C.
- Idaho potatoes combined with Chinese modified milk ingredients, that are baked, mashed, and frozen in a commercial food premise in B.C.

Not considered BC processed food:

- Blueberries from USA that are washed and packaged into smaller containers in B.C.
- Cucumbers from Mexico that are washed and wrapped in B.C.
- Beef that is raised, processed and frozen in Alberta, and packaged into smaller boxes in B.C.

Other Considerations and Conditions:

- The use of B.C.-produced ingredients in B.C.-processed foods is encouraged wherever possible. The definition applies to final stage of processing only, due to operational challenges of tracking the many different steps of the supply chain, particularly for multi-ingredient, processed foods.