

NUNAVUT TUNNGAVIK INCORPORATED
DOCUMENTS RELIED ON

CONTENTS

	PAGE
1. Home Pages – Kivaliq Arctic Foods; Kitikmeot Foods; Pangiirtung Fisheries; Papiruaq Fisheries (May 3, 2015)	2
2. “Kivalliq Arctic Foods manager says goodbye” (North News Services, April 25, 2012)	8

1. Home Pages – Kivaliq Arctic Foods; Kitikmeot Foods; Pangnirtung Fisheries; Papiuruq Fisheries (May 3, 2015)

Nunavut Development Corporation

- **Subsidiaries**
 - Meat and Fish
- **Kivaliq Arctic Foods**



Kivaliq Arctic Foods Ltd.
Rankin Inlet, NU

World-class distributor of sustainably harvested Arctic char and and caribou.



Kivaliq Arctic Foods has been operating in Rankin Inlet since October 1992. The plant employs 6 full-time and 6 seasonal part-time people from the community.

The facility prepares Arctic char sourced from a number of communities for distribution nationally and internationally. Caribou is purchased from harvesters and distributed within Nunavut. Both these species are harvested from the wild ensuring the utmost purity and quality.

Board of Directors:

Brian Zawadski

Email General Manager, Todd Johnson at tundra@qiniq.com
Tel: 867-645-3137 / Fax: 867-645-3467

PO Box 329
Rankin Inlet, NU
X0C 0G0

- Kitikmeot Foods



Kitikmeot Foods Ltd.
Cambridge Bay, NU

Sustainable harvesters of Arctic char and Nunavut Muskox, producing fine-food products from prime cuts to burgers to jerky.



Located in Cambridge Bay, this plant was incorporated in April 1993 and now employs 6 full-time permanent and 14 full-time seasonal. Seasonally, the plant employs up to 50 seasonal hunters and fishers to harvest Muskox and Arctic char.



Kitikmeot Foods is committed to ensuring a sustainable harvest of northern specialty meat and fish products from the Kitikmeot Region of Nunavut. The caribou is processed and sold as whole dressed and as value products such as fillets, lox and jerky within Nunavut, across western Canada and into the United States with our partner [CleanFish](#). All muskox meat is federally inspected and certified, harvested in the area by the local hunters.

Email General Manager, Stephane Lacasse at kitikmeot@qiniq.com

Tel: (867)983-2881 / Fax: (867)983-2801

PO Box 2268
Cambridge Bay, NU
X0B 0C0

Board of Directors:

- Bill Lyall
- Doug Crossley
- Wilf Wilcox
- Brian Zawadski

- [Pangnirtung Fisheries](#)



Pangnirtung Fisheries Ltd.
Pangnirtung, NU

Producer and processor Nunavut seafood products, specializing in Arctic char and turbot.

This fish processing plant is located in Pangnirtung, a hamlet of approximately 1300 people, and employs 8 full-time permanent and up to 30 full-time seasonal residents.

In September 1992, Cumberland Sound Fisheries and the Nunavut Development Corporation incorporated Pangnirtung Fisheries to reorganize and stabilize the fish processing industry. A modern fish processing plant was constructed to handle the turbot and char quotas within the region.

The plant supports both char and turbot fishers by purchasing their fresh product. In addition, the plant lands turbot caught in the offshore fishery for further processing.

The final product, be it whole dressed or quick frozen fillets, is marketed regionally, nationally and internationally through well defined distribution channels.



General Manager, Michael Neumann at pangfish@qiniq.com
Tel: 867-473-8322 / Fax: 867-473-8323

PO Box 185
Pangnirtung, NU
X0A 0R0

- [Papirug Fisheries](#)



Papirug Fisheries Ltd.
Whale Cove, NU



Papirug operates a fish processing facility which constructed in Whale Cove in 1995 to replace an older facility. This plant is open on a seasonal basis from late July to the end of August annually to purchase locally caught Arctic char from the residents of Whale Cove. The char is cleaned and frozen as whole dressed and then transported to Kivalliq Arctic Foods from where it is marketed.

Board of Directors:

Brian Zawadski

Email: brian@ndcorp.nu.ca

Tel: 867-645-3170

Box 249
Rankin Inlet, NU
X0C 0G0

2. “Kivalliq Arctic Foods manager says goodbye” (North News Services, April 25, 2012)

Darrell Greer

Northern News Services

Published Wednesday, April 25, 2012

RANKIN INLET

There's going to be a mighty big pair of boots left to fill at Kivalliq Arctic Foods in Rankin Inlet this coming week.

Plant manager Brian Schindel and his wife, Vivian, are leaving the North after almost two decades in Rankin. [\[photo and caption omitted\]](#)

Brian, 60, came to Rankin on Feb. 21, 1993, to manage the old cannery, where he stayed until the new plant opened in April of 1995.

Brian said working at the cannery was interesting because the roof leaked.

He said it was a challenge to have the place shipshape when the fish inspector came to call.

"After the new plant opened, we had a fire in 1997 and had to rebuild it and start again in June of 1998," said Brian.

"I came on a contract with the Northwest Development Corp. in '93.

"I sent my resume in from Swift Current, Sask, and they called and asked me if I'd accept the job as manager.

"I was told a ticket was waiting for me at the airport when I asked how soon they wanted me, so I said, 'I'll be there!'"

Vivian and their three children, Morgan, Nathan and Kristen, joined Brian in July of 1995.

The family stayed in Rankin and all three of the kids finished their Grade 12 in the community before moving on.

Brian said there wasn't a lot of country-food processing when he arrived.

He said he's always looked at he and his brother, Calvin (in Cambridge Bay at the time), as the pioneers of country-food development in Nunavut.

"We developed the specifications for how we were going to cut the caribou and the different products we were going to process.

"We did everything from caribou pastrami to smoked ribs and Mikku, which became a favourite in Nunavut.

"We also developed all the labels and packaging.

"Over the years, we developed Kivalliq Arctic Foods from a territorial to a federal plant, and were certified to ship red meat to the world, so I'm proud of that growth."

Brian said the biggest challenge to operating the plant in the early days was getting enough fish and meat products.

He said in later years, the plant was processing so much caribou there was little opportunity to process fish and develop its markets.

"Now our market has changed to the point where we're doing 80 per cent fish and only 20 per cent caribou.

"It's almost been like starting a new business with having to develop new product for the marketplace, as well as new labelling and packaging."

Brian said his time in Rankin went by fast because he loves his job.

He said he used to dread weekends because he loved his work so much.

"I'd get up in the morning and be so excited to go to work, and, at the end of the day, I'd wish there were a few more hours to go.

"We always had 80 per cent Inuit employment and I always enjoyed my working relationship with the people.

"It was a very, very fulfilling experience."

Brian said he and Vivian, 60, are leaving Rankin to spend more time with their kids and six grandchildren.

He said three weeks a year with them is too short.

"It's nice to still be needed by your kids, even when they've grown into adulthood.

"I can't leave without thanking our staff at Kivalliq Arctic Foods for all their support over the years, and all Nunavummiut for their support and purchase of our products.

"If it wasn't for the support of the people, Kivalliq Arctic Foods wouldn't be where it is today."

Kivalliq Arctic Foods falls under the umbrella of the Nunavut Development Corp.

President Darrin Nichol said it's a setback anytime a company loses a person who's been with it for almost 20 years.

He said Brian's experience and knowledge of the meat-and-fish-processing industry in Nunavut simply can't be matched.

"We won't really be able to replace Brian, so his departure is going to pose a challenge for us," said Nichol.

"But we're comfortable we'll continue to maintain a relationship with Brian going forward and, hopefully, work with him to help mentor along the new manager, for whom the search is still ongoing."

Nichol said Brian's job performance during the past two decades was exemplary.

He said Brain, in a lot of ways, single-handedly developed the food-processing industry in Nunavut with his innovation and intuition.

"He developed a lot of the finished products retailed across the territory today, which, at times, are mimicked by others.

"That speaks volumes to the impact he's had on Nunavut's food-processing industry and he will be deeply missed."