



BIO | FOOD | TECH



CONCEPT TO PILOT TO MARKET

August 2015

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Artisan Processing Equipment

BioFoodTech has recently obtained financial support from the Federal and Provincial Governments to purchase pilot plant equipment to help develop the artisan food processing sector in Prince Edward Island.

With this new equipment, BioFoodTech will work with entrepreneurs to develop and manufacture new locally-produced food products to meet increasing consumer demand.

The equipment includes a one-barrel brewing system with which microbreweries can brew test batches of new products. It also includes a vinegar fermenter to make gourmet vinegars and a still to assist local distillers develop new spirits for the PEI market.

BioFoodTech will also offer workshops to demonstrate the new equipment and provide artisans with the knowledge and skills required to make high quality food products. During the last three years BioFoodTech has offered workshops including fruit and berry drying, cheese-making, fermentation and canning. A series of workshops is planned for this fall on distilled beverages, vinegar and naturally-fermented pickled vegetables. This will help to grow the artisan food community and the number of PEI food products available to residents, and provide tourists with the quality food products they will want to take home from their visit.



[ACOA news release link: http://www.acoa-peca.gc.ca/eng/Agency/mediaroom/NewsReleases/Pages/4652.aspx](http://www.acoa-peca.gc.ca/eng/Agency/mediaroom/NewsReleases/Pages/4652.aspx)

Artisan Food Fermentation Workshop

October 27, 2015, at BioFoodTech, Charlottetown.

Attend this workshop and learn how to make naturally-fermented delicious pickled vegetables from an expert who also sells her products in Nova Scotia.

Course Instructor - Mercedes "Brine" Brian has been wild-fermenting food and culturing drink for over five years and selling that food and drink for four years. Mercedes has led workshops to share her knowledge for groups of six to thirty-five. She has built her business through Farmers' Markets Nova Scotia, and honed her fermentation skills with the international author and mentor Sandor Katz. [Registration information](#) is available on the BioFoodTech website: biofoodtech.ca

At BIO|FOOD|TECH, we provide free preliminary consultation services and will help you source appropriate funding for your projects.

Food Allergen Testing at BioFoodTech

Allergens are the largest single cause of global food product recalls. This has prompted the need for allergen testing on food products and food production lines. In response to this demand, BioFoodTech has added a new testing program to our laboratory aimed specifically at food allergens. We offer both qualitative and quantitative assays for the major food allergens in raw and finished food products including:

- Eggs
- Fish
- Milk
- Nuts from trees (including hazelnuts, walnuts, almonds, and brazil nuts)
- Peanuts
- Shellfish (including shrimps, mussels, and crab)
- Soy
- Wheat

Our allergen testing service is available for analysis of food, rinse waters and environmental swabs. For further information on our range of food allergen testing services please contact Ebo Budu-Amoako: ebamoako@biofoodtech.ca; tel: 902-368-5769.

Microbiology Lab Services:

To obtain swabbing supplies and sterile bottles, or for further information about our laboratory services, please call our microbiology laboratory at (902) 368-5937.

- [Sample Submission form](#)
- [Requirements for the Collection and Shipping of Samples](#)
- [Requirements for the Sampling and Shipping of Shellfish](#)

Fermentation and Distillation Workshops

November 2-3, 2015 [Beverage/Vinegar Fermentation Workshop](#)

A two day workshop covering fermentation processes for micro breweries, wineries and vinegars. Instructors from the [Artisan Craft Distilling Institute](#) will return to PEI to cover technical aspects of fermentation for making beer, wine and vinegar.

November 4-6, 2015 [Distillation Workshop](#)

A three day Artisan Distillation workshop which covers the fundamental technical aspects of distilling and equipment. Instructors from the Artisan Distilling Institute will provide distillation training to registrants who have already learned the basics of fermentation.



General Inquiries

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HACCP and the Control of *Listeria* Workshop (3 days)
Sept. 9-11, 2015, Moncton
(daily 9:00 a.m. to 3:30 p.m.)

Instructors:
Ebo Budu-Amoako, PhD
Senior Microbiologist

Jim Landrigan, PEng, MBA
Technical Advisor

[Registration form](#) available
on the BioFoodTech
website.

SUCCESS STORIES

BIO|FOOD|TECH is committed to the security and confidentiality of our clients' information. Project information, reports and study results belong to the client and are not developed for publication.

Consent to reveal general activities has been received from some of our clients. These are published within our newsletters and on our website.

See [Success Stories](#)

