



# BIO | FOOD | TECH



## CONCEPT TO PILOT TO MARKET

December 2015

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## Cheers to BioFoodTech's Fermentation & Distillation Workshop Graduates!



*Artisan Craft Distillation workshop participants surround our pilot stills*

BioFoodTech recently held workshops to help artisan craft businesses and start-ups learn how to produce fermented and distilled spirits. Fourteen participants graduated from the two-day fermentation course, and 22 completed the three-day distillation workshop. Trainers from the Artisan Craft Distilling Institute, WA, shared their 20 plus years of experience and led hands-on training for beer, cider, vinegar and spirits, using BioFoodTech's pilot equipment. Tours and taste tests were also included! A future advanced course is being planned. For more information, contact Joy Shinn: 902.368.5146 or [jmshinn@biofoodtech.ca](mailto:jmshinn@biofoodtech.ca)



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

## 2015 ACORN Conference — Organic Processing

*Charlottetown—Nov. 24, 2015* Ed Charter, Manager of Food & Bioscience Technology at BioFoodTech, presented two sessions at the 2015 ACORN Conference on "Possibilities in Organic Processing" and "Artisan Food Processing Success Stories". Ed was joined by several companies who have worked with BioFoodTech in the past to develop innovative, and in a number of cases, award winning products. These included PEI Berries, Honibe, Deep Roots Distillery, Quannessence, and Glasgow Glen Farm. BioFoodTech shared information about regulations to certify organic products, trends in organic, natural and artisan foods, and BioFoodTech services. To learn more about organic processing services at BioFoodTech, contact Ed Charter: 902.368.5912 or [eacharter@biofoodtech.ca](mailto:eacharter@biofoodtech.ca)

## UPCOMING ARTISAN WORKSHOPS

### Advanced Artisan Cheesemaking Workshop Two Days: February 24-25, 2016

A follow-up course to our Introductory Cheesemaking workshop to support the growth and development of existing artisan cheesemakers.

Margaret Peters (Glengarry Fine Cheeses) has won several awards, and she will present a series of classroom sessions followed by hands-on learning in the pilot plant, making cheese and providing further insight to equipment, moulds, ingredients, measurements as well as sampling great artisanal cheeses.

### Workshop on Wild Fermentation of Food One Day — Date to be announced

Plans are underway to offer an artisan workshop on the new-old preservation technique of wild fermentation and resulting zesty bold flavours for foods and beverages.

Mercedes “Brine” Brian, who has been fermenting foods and culturing drinks, including Kombucha, for over five years, will lead a workshop on general principles of fermentation, equipment needs, benefits to gut health, and food safety.

For more information on courses, or to register your interest, please contact Joy Shinn at 902-368-5146 or [jmshinn@biofoodtech.ca](mailto:jmshinn@biofoodtech.ca)

## 50% OFF — Strengthening Canada’s Food Chain: Live Webinar The 2016 Food Manufacturing & Food Services Industry Outlook

Thursday, December 10, 11:00 a.m. (EST)

Michael Burt, The Conference Board of Canada’s Director of Industrial Economic Trends, will present a detailed discussion of the economic outlook for Canada’s Food Manufacturing and Food Services Industries. You won’t want to miss this detailed look into the food sector, which includes expert analysis of consumer trends that will impact the food business in 2016 and beyond.

Save with this special rate — as a contact of FOODTECH Canada, The Conference Board is offering you this webinar for 50% off of the total registration fee! You or a colleague can attend this one hour webinar for only \$99. That’s 50% off the total registration fee. To take advantage of this special rate, please contact [publications@conferenceboard.ca](mailto:publications@conferenceboard.ca) or call 1-866-242-0075. Don’t forget to quote code “EXFOODTECH”.



### 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](#)



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