



BIO | FOOD | TECH



CONCEPT TO PILOT TO MARKET

February 2015

With Love from Prince Edward Island — Aldanel Authentic Sauces

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Laure Solange Tchamdja, owner of Aldanel Authentic Products Inc., works with her team to process another batch of tomato sauce in the BioFoodTech pilot plant.

[Aldanel Authentic Products](#) is producing five different tomato sauces: *Spinach Carnival*, *Carrot Symphony*, *Rouge Poivron*, *Tomato Celebration*, and *Chili Tango*. The sauces are sold at local stores in PEI, and through Winners and HomeSense stores in Quebec City, Halifax and Moncton.

Currently, two of the Aldanel Authentic sauces are being featured and test-marketed in the Atlantic Canada Costco Road Show, where professional demonstrators provide samples and offer the products for sale.

BioFoodTech’s CFIA-inspected incubation facilities, located in Charlottetown, PE, are available to process foods and bioresources with a HACCP plan, and supported by integrated analytical services to ensure product quality. BioFoodTech provides a comprehensive range of processing equipment, as well as complete processing facilities with adjoining storage refrigerators and freezers.

BioFoodTech offers food safety training and support to our clients’ staff by experienced equipment operators. Using the incubation facilities at BioFoodTech lowers the financial risk of introducing new products into the marketplace.

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ISO 9001:2008
FM 62657



SCC Accredited
LAB

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

State of the Industry — Agribusiness and Agri-Food Event
Feb. 12, 9:30 am—4:00 pm, in Moncton, NB. For information and to register, go to: <http://www.cvent.com/events/business-connection-event/event-summary-85f886f032364ece8ea39f8f850d5ce6.aspx?lang=en> Event coordinated by Farm Credit Canada.

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.

Links to Sampling Instructions:

[Sample Submission form](#)

[Requirements for the Collection and Shipping of Samples](#)

[Requirements for the Sampling and Shipping of Shellfish](#)

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](#)

Two Thermal Processing Workshops



BioFoodTech offers two thermal processing workshops in June, 2015. Registration details will be available soon at www.biofoodtech.ca. A minimum number of registrations is required before these workshops proceed.

If you have an interest to attend, please contact biofoodtech@biofoodtech.ca and ask for the registration information to be sent to you.

June 16-19: Canadian Better Process Control School (4 days) taught by Gary Dmytrow, TanRin Food Consulting Inc., La-Salle, ON. Gary has 36 years experience teaching thermal processing and he developed the Canadian Better Process Control School course to meet the training needs of low acid canned food processors.

Course Objectives: to provide an understanding of thermal processing of low acid canned foods and meet the CFIA requirement that "the thermal processing is carried out under the continuous supervision of a person who has attended a course in thermal processing and has received a certificate of competence on completion of the course".

June 22-24: Retort Pouch Integrity Training (3 days), also taught by Gary Dmytrow. This course was developed for those individuals responsible for the processing and/or inspection of retort pouch integrity. The content of the training includes: retort pouch background; characteristics of materials used; thermal processing methods; understanding how to assess the retort pouch; classification of defects; evaluation procedures used for pouch inspections. It offers hands-on training using pouch sealing equipment and pouch integrity training.

Food Safety Workshops

HACCP and the Control of *Listeria* Workshop (3 days) Moncton, NB (Date to be announced; contact BioFoodTech). If you are interested in a food safety course at your plant or in your area, contact Jim Landrigan at (902) 368-5772; E-mail: jklandri@biofoodtech.ca for further information.

Available Courses:

Control of *Listeria* in Food Processing Plants
 Food Safety for Maintenance Staff Workshop
 Food Safety for Managers & Supervisors Workshop
 Plant Sanitation and *Listeria* Control for Plant Workers
 HACCP and the Control of *Listeria* Workshop
 Getting Ready for a Customer Food Safety Audit Workshop
 Introduction to ISO 22000:2005 Food Safety Management System

(Registration forms and course outlines are available on the www.biofoodtech.ca website)



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