



February 2016

BIO | FOOD | TECH



CONCEPT TO PILOT TO MARKET

Black Whale Sea Salt Company — Commercial Expansion

P.E.I.'s Black Whale Sea Salt Company is expanding from small hand-crafted batches to commercial production at BioFoodTech. The company makes all-natural salt from Prince Edward Island's north shore sea water. Black Whale was one of 10 businesses that received \$25,000 grants from Innovation PEI's Ignition Fund last October.



Photo courtesy of CBC

Commercial production has started in BioFoodTech's pilot plant. The company's salt production is simple: workers fill barrels with sea water then truck it to Charlottetown, where they boil off the water and dry the salt on racks, a process that takes about 18 hours. "The goal is to get it to the point where we'll be using more sophisticated machinery", says Darren Blanchard, CEO of Black Whale Sea Salt Co. "But right now it's a very hands-on operation." He credits company founder Sean Wall with being an artist who knows how to create a quality product. For the past three years, the company has sold the salt to small local stores and some restaurants. Now the company wants to take the next step — increasing production by 100 times, and hoping to eventually build its own facility. "The product should be available on PEI in mid-spring and across Canada by the fall", Blanchard said. Follow Black Whale Sea Salt Co's progress on Twitter [@Blackwhalesalt](https://twitter.com/Blackwhalesalt).

Food Industry news available through CIFST



Companies can access news and information through free publications geared to industry, provided by the Canadian Institute of Food Science and Technology. CIFST is the national association for food industry professionals, with chapters across Canada. *Canadian Food Insights* is CIFST's digital magazine, which is available as a free subscription. CIFST also publishes *Directions*, a digital weekly source of top news about industry, science, technology, packaging, markets, products, and consumers.

Both resources can be accessed at www.cifst.ca. For more information about CIFST and the Atlantic section, contact cifst.atlantic@gmail.com.

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

Upcoming Food Safety Workshops in Atlantic Canada



BioFoodTech is hosting two food safety workshops in locations across Atlantic Canada in February and March. The first workshop – **Controlling *Vibrio* in Molluscan Shellfish** is targeted to the shellfish industry, including growers, harvesters and processors, to share information on Risk Assessment & Management to control *Vibrio parahaemolyticus*. Registration: \$100/person, plus HST. Details may be found on the Registration form: http://biofoodtech.ca/photos/original/BIO_Vibrio2016b.pdf

A one-day workshop on **Allergen Management in Food Processing** will cover regulations, labeling, detection methods, cross contamination, sanitation and best practices. Both courses will be delivered by BioFoodTech staff – Ebo Budu-Amoako and Jim Landrigan, who have extensive food safety training expertise. Details, with dates and locations, may be found on the Registration form at: http://biofoodtech.ca/photos/original/BIO_Allergen2.pdf



For both workshops, additional registrations from the same company will be charged 15% less. For further information, please contact Jim Landrigan: (902) 368-5772; jklandri@biofoodtech.ca

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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ISO 9001:2008
FM 62657