



January 2016

BIO | FOOD | TECH



CONCEPT TO PILOT TO MARKET

BioFoodTech Receives Laboratory Re-Accreditation



BioFoodTech provides accredited food safety analysis services to Prince Edward Island's seafood and agrifood processing industry. This enables processors to export their excellent food products to national and international markets. BioFoodTech is pleased to be able to provide the Island's food sector with reliable, stable services of the highest international standard as shown through the accreditation process.

"BioFoodTech provides an important foundation for our food industry in Prince Edward Island, adding value to our agriculture and marine food resources and boosting our provincial economy," said Minister of Economic Development and Tourism, Heath MacDonald. "The Province of Prince Edward Island will continue to support market and product development opportunities that place our province among the world leaders in food production and innovation."



The accreditation process for BioFoodTech involves visits by the Standards Council of Canada (SCC) technical experts every two years who examine the lab's technical competence in every test that is on its Scope of Accreditation. SCC audits the quality system to ensure that internationally-recognized procedures are followed precisely, that results are accurate and that complete records are kept. SCC also examines the results from the many Proficiency Programs in which BioFoodTech participates.

Safe Food for Canadians Act & Regulations — are you prepared?

Significant changes are underway for the way food is regulated. For companies that were previously registered by CFIA, there will be minor changes. However, for the non-regulated and non-licensed sector, including confectionery, baked goods, beverages and more, companies that sell products out of province will now be required to hold a license from CFIA. The new Safe Food for Canadians Act & Regulations consolidated several acts that cover foods, including Fish Inspection, Meat Inspection, Canadian Agriculture Products, and food provisions of Consumer Packaging and Labelling.

Recently, the Food Island Partnership hosted a day long workshop of these changes and details from the presentations can be found at [Food Island Partnership News](http://foodislandpei.ca/news) (<http://foodislandpei.ca/news>). To continue supporting the food sector to meet ongoing trade requirements, BioFoodTech is in the process of developing tools specific for the non-regulated sector, new to CFIA including information, electronic resources and training. For more information about the new license requirements or ways BioFoodTech can support your company, please contact Ebo Budu-Amoako at 902.368.5769 or ebamoako@biofoodtech.ca

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

UPCOMING ARTISAN WORKSHOPS



BioFoodTech is hosting two artisan workshops this winter:

- A two-day **Advanced Cheesemaking** workshop, delivered by **Margaret Peters**, will be held February 23 & 24, 2016 which will teach participants further cheesemaking techniques including hands-on practice making Cheddar and washed-rind cheeses. Margaret Peters is the President of Glengarry Fine Cheese, and winner of several national and international cheese awards. Margaret has a BSc in Agriculture & Food Science from McGill University and has taken technical cheese training in the UK, Holland, and France.
- A one-day workshop on **Wild Food Fermentation**, delivered by **Mercedes Brian**, is planned for March 1, 2016. Mercedes will cover principles of wild fermentation, gut health, and food safety, and participants will gain hands-on experience with kombucha, sauerkraut and brine pickles. Mercedes has built her "Pickled Pink" business at the Farmers Market in Nova Scotia and has honed her fermentation skills with author and mentor Sandor Katz.

Details and registration brochures can be found at [Artisan Craft Workshops](http://www.biofoodtech.ca) (www.biofoodtech.ca). Funding support may be available to participants through Innovation PEI or PEI Agriculture & Fisheries. For more information on courses, or to register your interest, please contact Joy Shinn at 902-368-5146 or jmshinn@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](#)



UPCOMING FOOD SAFETY WORKSHOPS

Workshop on risk management for control of *Vibrio parahaemolyticus* in molluscan shellfish

- Preliminary information of workshops to be held in PE, NS, NB and NL; February and March 2016.

Workshop on food production considerations that impact allergen management

- Preliminary information of workshops to be held in PE, NS, NB and NL; February and March 2016.



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