

July
2016

Newsletter

That's Island Style

There's a new campaign to showcase Prince Edward Island's quality food and drink products that ties in our agriculture sector, seafood sector, and local drink producers to create a fun and delicious promotion of some of PEI's best features and proves again PEI truly is Canada's Food Island.

That's Island Style is a campaign that celebrates Island culture through food and drink products produced here on PEI. It is a collaborative partnership between the provincial government, the PEI Liquor Control Commission, and the Food Island Partnership.

Throughout the summer local producers will participate in in-store promotions at grocery and liquor stores across the province. Several recipes have been developed that showcase Island products including oysters, lobster, mussels, potatoes and beef. All meals include drink pairing suggestions and associated drink recipes are included. These recipes can be found in **That's Island Style** brochures and recipe cards available in grocery and liquor stores across the province, and at participating Island establishments. YouTube videos have also been created to promote the Island-product based recipes and drinks and feature background music produced by Island musicians.

To learn more, visit <http://www.thatislandstyle.ca/about.html>

and <https://www.youtube.com/watch?v=oKI7LNsR5Pw>



Tapping into Beverage Trends – Spirits, Bitters & Shrubs

In June, BioFoodTech hosted a 5 day Distilling workshop, exploring the art and science behind craft beverages.

With our industry-trained presenters from Artisan Craft Distilling Institute, we learned how important fermentation is to the end product, followed by hands-on experience distilling our fermentations and turning them into rum, vodka, gin, whiskey, and brandy. We also created an infused blueberry liqueur and learned how to proof alcohol and measure % ABV.

We also offered a mini-workshop on Bitters & Shrubs creating 5 bitters, which have been very popular as interest in 'cocktails' has grown. In addition, we tried our hand at 2 "shrubs" which are non-alcoholic drinks based on fruit infusions using vinegars and sugar. This is also a growing sector where people are looking for non-alcoholic options.

Congratulations to our Craft Distilling graduates!



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CONCEPT TO PILOT TO MARKET



US FDA updates nutrition labelling

Click on table for more information

Nutrition Facts

8 servings per container

Serving size 2/3 cup (55g)

Amount per 2/3 cup
Calories 230

% DV*	
12%	Total Fat 8g
5%	Saturated Fat 1g
	Trans Fat 0g
0%	Cholesterol 0mg
7%	Sodium 160mg
12%	Total Carbs 37g

Diversity award recognizes Dr. Ed Charter at BioFoodTech

On June 17, Dr. Ed Charter was awarded the Premier's Diversity Leadership Award. Ed was recognized as a manager who creates a welcoming workplace for teammates and clients from different cultural backgrounds and was honoured for promoting diversity. "Prince Edward Island and its public service represent many cultures, ethnicities, generations, languages, and other identities," Premier Wade MacLauchlan said. "This year's recipient of the annual Premier's Diversity Leadership Award is Dr. Ed Charter, who shows leadership in creating an accepting, non-judgmental, and welcoming environment for everyone in his workplace."

Charter is the manager of food and bioscience technology with BioFoodTech, which provides professional technical services to the food and bioprocessing industries from concept to pilot to market. He oversees a team of nine scientists, technologists, engineers, and assistants from different countries and interacts with an equally diverse selection of BioFoodTech clients.

His nomination notes that he encourages a safe and accepting workplace despite tight scheduling and close interaction among his team members. Charter also helps staff see each other's viewpoints in this diverse, multicultural organization. BioFoodTech also has a diverse group of more than 100 clients who are often recent immigrants with limited English skills. Charter draws upon the languages and cultures of his staff to make his clients comfortable regardless of their background. BioFoodTech congratulates Ed on this distinguished recognition.



Upcoming Vibrio Workshop

[BIO|FOOD|TECH's 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*. This workshop will be held at the **Miramichi Rodd Resort, July 13, 2016**. Details are posted on our website. For more information, please contact Jim Landrigan, at 902-368-5772 or jklandri@biofoodtech.ca

Microbiology Lab Services:

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

- [Sample submission forms](#)
- [Requirements for the collection and shipping of samples](#)
- [Requirements for the collection and shipping of shellfish](#)

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