



BIO | FOOD | TECH



CONCEPT TO PILOT TO MARKET

March 2014

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

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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](#)

Royal Star Foods Ltd. goes to market with a new lobster product

Royal Star Foods Ltd. has recently introduced a new value-added lobster concentrate to its line of products. The [Star of the Sea Lobster Concentrate](#) was developed at BioFood-Tech and is 100% lobster. It is available frozen and is an excellent way for chefs at home and in restaurants to add lobster flavour to their creations.

The concentrate is a smooth, flavourful, creamy paste that was developed by collaboration between Global Food Technologies Inc. and BioFoodTech and resulted in a proprietary process that has recently been implemented at **Royal Star Foods Ltd.** for commercial production this season. The implementation was done by Global Food Technologies of PEI and involved equipment installation and verification, process testing and staff training as well as adding the process to Royal Star's BRC quality management system.

The concentrate will also be used by **Royal Star Foods Ltd.** as an ingredient in future new products being developed by BioFoodTech.



Artisan Cheesemaking Workshop



On February 25-26, fourteen companies/entrepreneurs and students gathered at BioFoodTech for an **Artisan Cheesemaking Workshop** at BioFoodTech's in-house pilot plant.

Margaret Peters of Gleggery Cheesemaking and Dairy Supply, Lancaster, ON, taught the class how to make flavourful hand-crafted cheeses.



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](#)

Introduction to Fermentation Workshop



Twenty-one registrants attended the Introduction to Fermentation Workshop held at BioFoodTech, Jan. 29-31, 2014. Instructors: Deanna Burnett Keener, Wade Bennett, and Jennifer Shelton from the Artisan Craft Distilling Institute in Washington state covered fermentation processes for micro breweries, wineries and flavoured vinegars. Kevin Shiell of Collège communautaire du Nouveau-Brunswick collaborated by providing demonstration equipment and materials for this training event.

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Artisan Craft Distilling Workshop



Thirteen registrants attended the Artisan Craft Distilling Institute's workshop in Charlottetown Feb 3-7, 2014.

Besides the fundamental technical aspects of distillation, the trainers

The 2014 distilling class gathered around Mike Beamish's Deep Roots Distillery still which was set up at BioFoodTech for the training event.

provided in-depth information on the business and marketing aspects of distilling. Licensing and Compliance presentations from Canada Revenue Agency and from the PEI Liquor Control Commission rounded out the training.

Food Safety Workshops

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

HACCP and the Control of Listeria Workshop (3 days); Mar. 24-26, 2014, Moncton, NB (Daily 9:00 am to 3:30 pm) Contact Jim Landrigan at (902) 368-5772; Email: jklandri@biofoodtech.ca for further information.

The course is indispensable for companies that want to have a properly-functioning food safety system in place. Food safety fundamentals and essentials in one course! Participants learn to understand food safety hazards. They also learn the essentials of preparing a HACCP Plan for their company.

If you are interested in a food safety course in your area, contact Jim Landrigan at (902) 368-5772; E-mail: jklandri@biofoodtech.ca for further information.

FOODTECH Canada
All the ingredients for commercial success

Developing Functional Food Products—Role of Functional Ingredients,
March 20, 2014, at Food Development Centre, Portage la Prairie, Manitoba



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