



BIO | FOOD | TECH



CONCEPT TO PILOT TO MARKET

May 2015

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Maple Liqueur - Deep Roots Distillery

In Michael Smith's latest newsletter, he praises Mike Beamish's latest product as "deeply flavoured Maple Liqueur that is reminiscent of toasted almonds and caramel". It is made from the most flavourful grade of maple syrup and the distillation process intensifies the flavour even further. It is available at Mike's orchard in Warren Grove, at PEI Liquor stores and at the Charlottetown Farmers' Market. Mike is passionate about distilling and provided the use of his still for an artisan distillation workshop held by BioFoodTech in 2013.



BioFoodTech will be offering other artisan craft workshops in 2015. A technical Fermentation workshop, followed by a Distillation workshop will be held in October.

Mike is one of a growing number of artisan distillers in Prince Edward Island producing great products that are popular with Islanders and visitors alike. Mike is getting lots of enquiries from eager buyers after Michael Smith's praise.

See Michael's latest newsletter at... <http://us7.campaign-archive1.com/?u=5de1ac42ef296a5bdaf9c3f14&id=fa08f47bd2>

Somru BioScience at BioFoodTech

Somru BioScience is an emerging biotechnology company dedicated to developing investigational medical test kits for patients suffering from Crohn's, Rheumatoid Arthritis and other illnesses. Somru develops breakthrough antibody technology for research, diagnostic and therapeutic applications. The company utilizes a unique and proprietary Somru™ technology which produces antibodies with superior binding affinity and bioactivity in a wide variety of biological assays in a short period of time.

Somru scientists are currently sharing space at BioFoodTech's bioscience laboratories where they have access to laboratory equipment alongside BioFoodTech's scientists. BioFoodTech provides this laboratory and bioscience pilot plant space to Somru to enable them to make the transition to the market with their products.

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

Your next project at BioFoodTech may qualify for up to 75% off through the Business Innovation Access Program (BIAP) from NRC-IRAP

What is BIAP? The Business Innovation Access Program (BIAP) is a Government of Canada program, announced in the 2013 Budget that provides \$20 million in funding to small- and medium-sized enterprises (SMEs) to help them access business services or technical assistance at Canada's learning institutions and publicly-funded research organizations to bring bigger and better innovations to market faster.

The program is delivered by the National Research Council of Canada Industrial Research Assistance Program (NRC-IRAP).

Eligible Projects

Eligible projects for BIAP include short-term projects for which a business service or technical assistance would clearly demonstrate the potential to contribute to quicker commercialization of products or academic research.

Some examples of eligible technical services are:

- Product optimization
- Process development, analysis or optimization
- Specialized testing

Some examples of eligible business services are:

- Market research
- Marketing strategy development
- Competitive analysis
- Business strategy development

What is BIAP?

The Business Innovation Access Program (BIAP) is a Government of Canada pilot program that provides \$20 million in funding to SMEs.

For more information on BIAP and to see if it may help you access BioFoodTech project support please contact Ed Charter at eacharter@biofoodtech.ca; tel: (902) 368-5912, or Tom O'Rourke (NRC) at Thomas.O'Rourke@nrc-cnrc.gc.ca; tel: (902) 626-2965.

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](#)

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](#)



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General Inquiries

Tel: (902) 368-5548

Toll free: 1 (877) 368-5548

Fax: (902) 368-5549

E-mail: biofoodtech@biofoodtech.ca

Mailing Address

BIO|FOOD|TECH

P.O. Box 2000

Charlottetown, PE C1A 7N8

Courier Address

BIO|FOOD|TECH

101 Belvedere Ave.

Charlottetown, PE C1A 6B3

