

MAY
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NEWSLETTER



Hemp Oil Canada's Florentine Scale-Up

Recently, Shaun Crew, President of Hemp Oil Canada, was featured on the cover of Western Food Processor magazine where he described the growth and development of the company since 1999. This included many early challenges such as a lack of processing equipment to their successful growth and expansion where they now occupy a new 38,000 square-foot facility based in Ste. Agathe, MB., As part of this expansion, BioFoodTech helped Hemp Oil Canada with new product development and a process scale up. As a major supplier of hemp foods in Canada, the client wanted to create a healthy Florentine style product low in calories and cariogenic properties (dental caries). Work with the client resulted in a prototype product, and the proposed processing steps for manufacture. Once the formulation and process were confirmed at the kitchen level the

challenge was to scale up production to an efficient and productive commercial process.

Utilizing BioFoodTech's facility and our pilot scale equipment, the bench scale process was tested at incrementally larger levels. Various sized equipment along with different types of heating and mixing were used, to validate that larger processes maintained quality attributes, particularly when heating times are longer with larger volume kettles. In the end, the process was successfully scaled up 45X from lab scale trials.

BioFoodTech is pleased to provide assistance for Canadian companies such as Hemp Oil Canada, and is equally eager to provide assistance to Island clients to create and grow new food processing opportunities in PEI.

5-day Distilling Workshop – June 6-10 Charlottetown

Two experts – Deanna Burnett Keener, Artisan Craft Distilling Institute and Wade Bennett, Rockridge Orchards, are returning to PEI to share what you need to know about starting and growing a successful craft distillery. This workshop offers a comprehensive course on the fundamental aspects of distilling, including technical and equipment needs, regulations, fermentation, distillation fundamentals, analysis, labeling, marketing and licensing, with presentations from Canada Revenue Agency and Provincial Liquor Commission and five days in the pilot plant with hands-on pilot-scale distilling, appropriate for an artisan business.

Cost: \$1,200* +HST • Detailed Brochure and Registration
For more info: call 902-368-5146 or email: jmshinn@biofoodtech.ca

**15% discount for second registrants from same company; companies may be eligible for funding from provincial government(s).*



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For many years, the Prince Edward Island Preserve Company has been producing specialty preserves in New Glasgow in their converted butter factory for Islanders, tourists and jam lovers all over the world. These products are considered specialty as they have less sugar and more fruit than typical “jams”. However, despite having lower sugar, they often get requests from their clientele for products with “no added sugar”. This is not surprising as some people are on sugar restricted diets for health reasons, and others are keen to reduce sugar in their diets.

Now, after a number of trials, the Prince Edward Island Preserve Company is **launching three new “no sugar added” preserves**, including Strawberry, Blueberry and the ever popular Raspberry. The Preserve Company worked with BioFoodTech to fine-tune recipes and ingredients, conduct sensory testing on products and come up with the final formulations to test for commercial processing. These were recently tested in the Preserve Company’s processing facility and results were exciting. Now, labels are being created with nutrition and ingredient information for an expected launch in August, 2016. In the meantime, you can check out products at their New Glasgow location, which is open now, or on-line at preservecompany.com

BIO|FOOD|TECH helped create three new “no sugar added” products for the Prince Edward Island Preserve Company.



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.

Food Safety Vendor Requirements

Many new businesses are excited to share their products with consumers. Understandably, they are keen to enter into the retail marketplace whether at the local Farmers Market or at a larger establishment. In order to do this, businesses should be aware of food safety requirements to sell in different retail environments.

Most Farmers Markets around the Maritimes require vendors to have a provincial license to operate. In PEI, the Food Premises license covers areas of sanitation (such as washing facilities for equipment and utensils) and may also require a process control plan for any foods that have a higher safety risk.

For other retailers, including the larger supermarkets, a full food safety plan, including “Good Manufacturing Practices” which covers sanitation and hygiene, as well as a HACCP-based plan may be required.

BIO|FOOD|TECH can help you navigate these requirements and can also work with you to create food safety systems or train staff on GMPs, and control measures. As well, our kitchens and pilot plants can be rented for you to manufacture under existing provincial and federal processing license.

Contact Joy Shinn at 902.368.5146 or jmshinn@biofoodtech.ca for more information about these services.