



BIO | FOOD | TECH



CONCEPT TO PILOT TO MARKET

April 2014

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Deep Roots Distillery Product Launch



Mike and Carol Beamish of Warren Grove planted their first 200 apple trees in 1990 and continued to plant a few more trees each spring. As production grew, they opened their farm to u-pick. In 2005 they transitioned their operation to certified organic.



Mike Beamish with his hybrid still

“The idea of operating a distillery started to ferment several years ago”, said Mike Beamish. “We chose the distilled spirits segment because there are a lot of options for a variety of products including various spirits such as moonshine, apple brandy, eau de vies, vodka etc., and many options for flavoured liqueurs from Island grown fruit, and other botanical-based flavourings.”

Without a lot of knowledge of the distilling craft, Mike started by looking for training options. There were a few organizations offering various types of training, but it seemed the best one to suit the needs of someone new to the industry was offered by Artisan Craft Distilling Institute in Washington State. A chance casual discussion with Jim Smith (Executive Director of BioFoodTech) identified an interest by BioFoodTech to assist the local industry to develop and grow. “I was wondering how to justify in the family budget a week-long trip to Washington State to attend a workshop on making alcohol”, said Mike Beamish. “BioFoodTech solved this problem for me as they worked with Artisan Craft Distilling Institute to bring the workshop to PEI. The first discussion with Jim took place in November 2012 and they were able to engage Innovation PEI, Artisan Craft Distilling Institute, and several other speakers including a host local distillery for hands-on components and hosted the workshop in late February, 2013.”



Mike Beamish's still was set up at BioFoodTech to teach the February 2014 Distillation Workshop.

Deep Roots Distillery expects to have their first distilled products available for retail by early June 2014. [... read more.](#)

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

Canadian Better Process Control School Thermal Processing Workshop in Charlottetown, April 29 to May 2

[... More information](#)

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](#)

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](#)



ISO 9001:2008
FM 62657



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Pilot and Discovery Fund Applications Open for 2014, accepted until May 30th

Innovation PEI is seeking applications from businesses who would like support for innovative projects under the **Pilot and Discovery Fund**. This program allows Prince Edward Island businesses and researchers to pursue the pilot stage of their projects. Research and development requires up-front costs that can be difficult for small businesses to cover. This funding would help bridge the gap between development costs incurred and revenue generation of a commercial-ready product.

Information on the **Pilot and Discovery Fund** and application process is available at www.innovationpei.com/pdfund

Thermal Processing Workshop in Charlottetown, April 29 to May 2

Objective: To provide an understanding of thermal processing of low acid canned foods and meet the CFIA requirement that "the thermal processing is carried out under the continuous supervision of a person who has attended a course in thermal processing and has received a certificate of competence on completion of the course". Workshop to be taught by Gary Dmytrow, TanRin Food Consulting Inc., La-Salle, ON. Gary has 35 years experience teaching thermal processing and he developed the **Canadian Better Process Control School** course to meet the training needs of low acid canned food processors.

See the [registration form](#) on BioFoodTech's website for further information.

Food Safety Workshops

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

HACCP and the Control of Listeria Workshop (3 days); May 14-16, 2014, St. John's, NL (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.

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