



BIO | FOOD | TECH



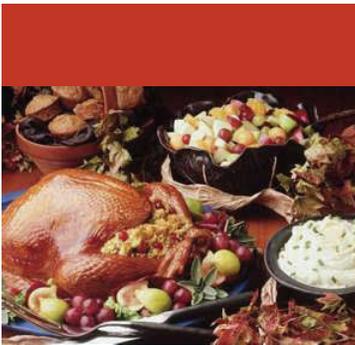
CONCEPT TO PILOT TO MARKET

December 2012/
January 2013

Apple Butter from Organic Apples

By Esther Lee, M.Sc., Senior Food Scientist

Beamish Orchard in Warren Grove, Prince Edward Island, has been growing apples since 1990, and its family-owned business has been growing steadily. When a harvest season starts, the orchard gets busy with U-Pick and school tours. Alongside the U-Pick, there are freshly pressed apple cider, candied apples, Island honey and home-made preserves for sampling and sale. About four years ago, the orchard acquired full organic certification.



*One of the greatest joys of this season is the opportunity to say **THANK YOU** to our clients and to wish you a Merry Christmas and the very best for the New Year!*

The apple butter product developed by Pat, a sister of the owner Mike Beamish, had been very popular for several years. In October 2012, they decided to increase production of apple butter and asked BioFoodTech to assist in scale up and production. As part of the project, the product formula and process had been adjusted for commercial production, and a product label with nutrition facts was developed. Recently, several hundred jars of apple butter product were produced in BioFoodTech's pilot plant facility.

The apple butter is made using 100% organic apples, brown sugar and spices that give the product unique appearance and flavour. Using organic apples allows inclusion of the apple skin which is known to contain high levels of antioxidants and additional beneficial nutrients. The apple butter will be available at the **Beamish Orchard** and local stores. For more information on the product, please contact Mike or Carol Beamish of **Beamish Orchard**: contact-us@beamishorchard.ca; website: beamishorchard.ca

For information on product development services available at BioFoodTech, please contact Edward Charter, Manager of Food Technology at eacharter@biofoodtech.ca.

Holiday Hours at BIO|FOOD|TECH

During the holiday period our main phone line will be answered, and our staff will be available to respond to food safety emergencies. BioFoodTech will close at 5:00 p.m. on Friday, December 21 and reopen at 8:30 a.m. on Wednesday, January 2, 2013.

We look forward to working with you in 2013. Please give us a call if we can be of any help.

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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](#)



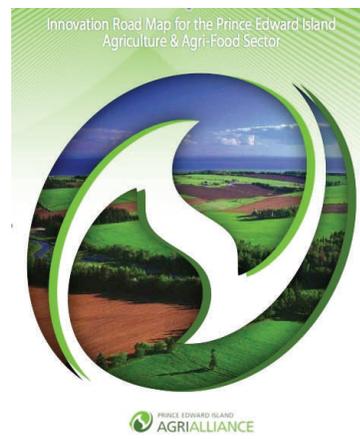
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General Inquiries

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Innovation Road Map for the PEI Agriculture & Agri-Food Sector

Food processors and agri-food companies are invited to a luncheon presentation "Innovation Road Map for the PEI Agriculture and Agri-Food Sector" and discussion on how to support value added food sector growth in the province hosted by the PEI AgriAlliance on Friday, December 14, from 11:30 - 1 pm, at Canada's Smart Kitchen (Culinary Institute). **Please RSVP Jennifer @ 367-4400 or jennifer@peiafa.com**



BizPaL Simplifies Permits and Licences for Canadian Businesses

BizPaL is an online service that benefits Canadian businesses by helping them identify which permits and licences they require and how to obtain them. Entrepreneurs simply provide information on the type of business they want to start or expand and the activities they plan to undertake. BizPaL then automatically generates a list of all required permits and licences from all levels of government, along with basic information on each, and links to government sites where the entrepreneur can learn more and, in some cases, apply online.

The success of BizPaL is due in part to the multi-jurisdictional partnership among federal, provincial, territorial and municipal governments. The partnership operates under a shared governance and costing model with collaborative decision making. Each jurisdiction is responsible for adding and maintaining its own information in BizPaL. Area business owners and entrepreneurs can access the service by visiting the Innovation PEI website (www.innovationpei.com). For additional information on the service, visit the BizPaL website (www.bizpal.ca).

Food Safety Workshops

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

Upcoming Courses:

- [Control of E. coli O157:H7 and Related Pathogenic Strains in Beef Processing Plants](#), January 22, 2013, 9 a.m to 4 p.m., at BIO|FOOD|TECH.
- [Understanding and Implementing the Health Canada Listeria Policy for Ready-to-Eat Foods](#), Charlottetown, PE (Date and further information will be posted on the BIO|FOOD|TECH webpage when it becomes available.) Contact Jim Landrigan at (902) 368-5772; E-mail: jklandri@gov.pe.ca for further information.

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