



BIO | FOOD | TECH



CONCEPT TO PILOT TO MARKET

February 2013

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

INNOVATION PRODUCTIVITY SEMINARS March 2013: in Charlottetown, Moncton, Halifax, and St. John's

BIO|FOOD|TECH, with support from NRC-IRAP, is offering food and beverage processors an exclusive opportunity to participate in new **Innovation Productivity Seminars** being held in March across Atlantic Canada. Food and beverage processors will see how to jump start innovative practices that result in bottom line benefits.

- Hear from industry and innovation leaders about how your company can profit from productive innovation.
- Learn from experienced innovators how to recognize and initiate new product development and compete in the marketplace.
- Find out who can provide technical, business and financial support .
- Benefit from coaching from experienced food product development experts.

Wednesday, **March 6, Charlottetown**, at Rodd Charlottetown Hotel

Wednesday, **March 13, Moncton**, at Future Inn

Tuesday, **March 19, Halifax**, at Future Inn

Thursday, **March 21, St. John's**, at Leaside Manor

For registration information and to learn more about the **Innovation Productivity Seminars**, please go to biofoodtech.ca.

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Agri-Insight Prince Edward Island — Conference, February 19 in Charlottetown

Tuesday, February 19, 2013, [Agri-Insight Prince Edward Island](#) is a one-day Agri-food sector conference bringing together farmers, food processors, researchers, government officials and other Agri-Food Cluster partners from across PEI and Atlantic Canada to hear leading thinkers address the key drivers impacting the future of agriculture and agri-food and the implications for PEI's largest industry.

The conference will also launch the Innovation Road Map for the Prince Edward Island Agriculture and Agri-Food Sector — a new five-year industry-led strategy prepared by the PEI AgriAlliance to support the future growth of the industry. To Register, contact the PEI AgriAlliance at (902) 367-4400 or by email to info@peiafa.com. Registration link: <http://agri-insight-pei.eventbrite.ca/>

Location: Rodd's Charlottetown Hotel

Registration Fee: \$25 per person, includes lunch

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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Five Day Artisan Craft Distilling Workshop February 25 to March 1, 2013

An increasing trend among fruit and berry growers is to find ways to add value to their fresh produce. One of the areas gaining much interest is the development of distilled products. Fruit growers and existing wineries/distilleries have asked **BIO|FOOD|TECH** to organize a workshop on artisan distillation. Expert distilling trainers (www.artisancraftdistilling.com) will present a week-long workshop with class time and hands-on training at a local distillery.



Participants must pre-register; please complete this [registration form](#) and submit with payment by February 15 to BIO|FOOD|TECH. Space is limited — register early. Further information is available on the registration form.

Dried Fruits and Berries Workshop — March 4-5, 2013, at BIO|FOOD|TECH

BIO|FOOD|TECH, in partnership with NRC-IRAP, the Canadian Food Inspection Agency and PEI Dept. of Agriculture & Forestry, has arranged this Dried Fruits and Berries Workshop on March 4-5, 2013. The workshop provides information on:

- The process of drying fruits and berries • Technical and practical aspects of food packaging for dried fruits and berries • Quality assurance and storage of dried fruits and berries • Packaging demonstration in BioFoodTech's pilot plant • Provincial licensing requirements • Federal regulatory requirements for labeling and food safety guidelines by CFIA representatives • Overview of federal and provincial programs
- Preregistration is required. Please consult the [registration form](#) or our website (biofoodtech.ca) for further information.

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 Meat Processing Plants](#)** • Halifax, NS, Feb 18, at Future Inns Halifax; • Charlottetown, PE, March 13, at BioFoodTech; • St. John's, NL, March 19, Dept of Innovation, Business and Rural Development, Avalon Regional Office. Contact Jim Landrigan at (902) 368-5772; E-mail: jklandri@gov.pe.ca for further information.

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