



# BIO | FOOD | TECH



## CONCEPT TO PILOT TO MARKET

June 2013

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

### Five Sisters of Lavender Lane

*This Client Profile is published with the permission of Five Sisters of Lavender Lane.*

**Five Sisters of Lavender Lane** is a Prince Edward Island company that has been growing lavender on their Kellys Cross farm for more than 10 years. The farm specializes in developing and selling products from *Lavandula angustifolia*, an English lavender species that has various cultivars which grow well on Prince Edward Island. Everyone is welcome to visit the farm on the South Melville Road in central PEI. Lavender buds are harvested in July and either dried to create products such as lavender honey, teas, creams, lip balm, or distilled to produce lavender essential oil. Lavender essential oil has antifungal, antibacterial and antiseptic properties. Lavender is more recently being used in cookery, imparting its delicate flavour to cakes and meat dishes.



Recently, BIO|FOOD|TECH food scientists and natural product scientists have been working with **Five Sisters of Lavender Lane** to develop new products and to improve the process used for an existing product. The Bioscience Technology group optimized an ethanol extraction process for lavender flower buds to produce an extract that can be used to flavour foods or for personal care products.

For further information, contact Carol Cook Dellacroce, **Five Sisters of Lavender Lane** at [carol@fivesistersoflavenderlane.com](mailto:carol@fivesistersoflavenderlane.com); website address: <http://fivesistersoflavenderlane.com>

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### Innovation and Productivity Site Visits

From January to March of 2013, and with funding from National Research Council-IRAP, **BIO|FOOD|TECH** staff carried out several innovation and productivity plant site visits in the Atlantic provinces. Two engineers from **BIO|FOOD|TECH** spent time meeting with plant staff at a dozen plants to review their facilities and processes, and to provide, in confidence, another perspective to look for ways the companies could improve on existing products and processes and develop new products for their respective markets.

Our engineers were impressed with the production staff and facilities that they visited. Information and photographs of the facilities were particularly helpful in later review by a team of technical staff at **BIO|FOOD|TECH**. The old adage "a picture is worth a thousand words" might be amended in this case to something like "a site visit is worth a dozen conference calls", at least in terms of our technical staff gaining a deeper understanding of the real issues of some of our food processing clients.

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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 and Productivity Site Visits . . . continued from page 1.

Although the NRC project is now completed, because of the value we see in visiting our clients' plants, **BIO|FOOD|TECH** is prepared to continue with these site visits at no cost to the client. If your company is interested in a site visit and talking innovation on site, please contact Ed Charter at (902) 368-5912, or by email: [eacharter@biofoodtech.ca](mailto:eacharter@biofoodtech.ca)

## Meiko K-66 Container Sanitizing System

**BIO|FOOD|TECH** purchased a **Meiko K-66** single-tank rack conveyor dishwasher that can be used for washing packaging containers during processing in our Pilot Plants. This equipment will replace tedious hand washing operation and allow us to clean and sanitize jars and juice-type bottles more efficiently and effectively prior to product filling and thermal processing.



Basically this is a large dishwasher with a capacity to process 239 racks per hour (8,604 jars/hour).

## PRINCE EDWARD ISLAND BioAlliance Mark Lynas Luncheon, June 11

The **PEI BioAlliance** invites you and your colleagues to a Special Luncheon Presentation that you will not want to miss! **Mark Lynas, British Author, Journalist, and Environmental Activist** will discuss "**Sustainable Agriculture: Science myths, organic farming and GMOs**"

Luncheon Event: Tuesday, June 11th, 12:30 p.m.; Delta Prince Edward. Tickets available until June 3rd. **Register on Eventbrite:** <http://luncheon-presentation-with-mark-lynas.eventbrite.ca/>

## Food Safety Workshops

(Registration forms are available on the [www.biofoodtech.ca](http://www.biofoodtech.ca) website)

### Upcoming Courses:

[HACCP and the Control of Listeria Workshop](#) (3 days); Sept. 23-25, 2013, Baddeck, NS (Daily 9:00 am to 3:30 pm.) Contact Jim Landrigan at (902) 368-5772; E-mail: [jklandri@biofoodtech.ca](mailto:jklandri@biofoodtech.ca) for further information.

If you would like a food safety course held in your area, please contact **BIO|FOOD|TECH** at 902-368-5548.

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