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CONCEPT TO PILOT TO MARKET

May 2013

INNOVATION PRODUCTIVITY SEMINARS

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In March and April, **BIO|FOOD|TECH** coordinated four **Innovation Productivity Seminars** held in Charlotte-town, Halifax, St. John's and Moncton. The seminars provided a venue for food and beverage processors in the Atlantic region to see how they can implement innovative practices to help their bottom line.

Successful entrepreneur innovators told their company stories and shared lessons learned. These speakers provided valuable advice to aspiring innovators that they can implement immediately. Entrepreneurs Forum was also featured to promote their services to innovators. Business Improvement Group's regional director Steve Grady informed delegates of SR&ED tax credits and **BIO|FOOD|TECH** and Canada's Smartest Kitchen provided an overview of how we work together to support new product development.

BIO|FOOD|TECH introduced optional **Innovation Productivity Assessments** (funded by NRC-IRAP) to processing companies which provides them with hands-on expertise and insights through site visits to their operations by the experts from **BIO|FOOD|TECH**. Processing companies may secure funding to act upon the results of the on-site assessments through agreements between **BIO|FOOD|TECH** and NRC-IRAP. Site visit assessments will be featured in our next newsletter.

"Very good seminar! Enjoyed it very much for my first seminar about improving our business" . . . Jeremy Nicholson, PEI Preserve Company.

"Everyone was wonderfully supportive. How do we present our business to a panel of people?" . . . Carol Cook DellaCroce, Five Sisters of Lavender Lane.

BIO|FOOD|TECH is a member of the FOODTECH Canada network.

The network combines expertise from leading food and bio-product technology centres, linking state-of-the-art equipment and the most comprehensive facilities in all of Canada.

ASSET MAP for Food Innovation in Atlantic Canada

The Atlantic Canada "**Asset Map**" features a searchable database for the food and bio-products industries. The database is a free service and is available through **FOODTECH** Canada's website (foodtechcanada.ca under "Find"). Resources for industry include Services, Expertise, Equipment and Facilities.

Twelve organizations have been added to the **FOODTECH** Canada website under "Resources/Atlantic Canada Science & Technology Organizations" and are in the process of adding their resources to the expanding database. Check back often to find the latest resources available.



FOODTECH Canada™
All the ingredients for commercial success

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

Turn Your Agri-Idea into a Business

The **PEI ADAPT Council** and **PEI Farm Works Investment Cooperative** are hosting a business breakfast meeting at the Farm Centre on June 11.

Do you have an Agri-Business idea? Are you interested in a socially responsible, local investment opportunity that could provide a 35% provincial income tax credit? If so, feel free to contact the PEI ADAPT Council office and/or plan to join us for breakfast on June 11. Please pre-register by calling Phil Ferraro: 368-2005 or by email: phil@peiadapt.com. See: <http://tinyurl.com/cnulbuw>

Senator Commends PEI Organizations

Senator Catherine Callbeck recently spoke in the Senate about the many significant contributions of Island post-secondary institutes and businesses to Canadian research and innovation. Novel products produced by Island Abbey Foods, PEI Juice Works and Beamish Orchards were mentioned, as was BIO|FOOD|TECH.

English: http://www.parl.gc.ca/Content/Sen/Chamber/411/Debates/147db_2013-03-21-e.htm#57

French: http://www.parl.gc.ca/Content/Sen/Chamber/411/Debates/147db_2013-03-21-f.htm#58

Marketing Food with Health Claims

Would you like to learn more about making health claims on food labels?

Health Canada and CFIA Workshop: Wed., June 5, 2013 in Charlottetown. [Read more:](#) <http://tinyurl.com/d4xes8s>

Food Safety Workshops

(Registration forms are available on the 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 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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