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CONCEPT TO PILOT TO MARKET

May 2014

Overview of the Canadian Better Process Control School at BioFoodTech

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By Matt vanDuinkerken, student trainee at BioFoodTech

At the start of May, BioFoodTech hosted a retort operations certification workshop for interested parties to gain valuable knowledge and insight into pressure cooking of various methods. The course was taught by Gary Dmytrow, a well-recognized Canadian expert in retort technology and the president of TanRin Food Consulting Inc., along with support from key BioFoodTech staff.



The Canadian Better Process Control School trained in BioFoodTech's pilot plant, April 29—May 2, 2014

The course was four full days of classroom and hands-on experience. Topics covered were the microbial elements pertaining to the retort process, all of the different retort operations ranging from kitchen retorts to multi-million dollar processing lines and the many different options in packaging that could be used. This was all covered in great detail and was tailored to the wants and needs of the companies and individuals attending the class. This gave a very fluid flow to the content instead of a rigid set structure.

[Matt vanDuinkerken, student trainee at BioFoodTech:] *"As a student studying food science and quality management at the University of Guelph in Ontario, learning this in-depth knowledge on the retort process will be very valuable to me and my future studies. Thermal processing is commonly used the world over and with many different methods but now with this training I feel confident in dealing with these systems in the future."*

The retort operator course is crucial to anyone that is involved in the retorting process at all levels of business. If you have any questions regarding future classes please contact BioFoodTech for more information.

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

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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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

Agri-Marketing Program Market Development Stream for SMEs

Agriculture & AgriFood Canada has launched a program to support agriculture, agri-food, fish and seafood companies to expand their export markets. The program can support Small and Medium Sized Enterprises (SMEs) in implementing their international market export plans by providing up to \$50,000 non-repayable contribution. A full program guide for this SME funding is located at <http://www.agr.gc.ca/eng/?id=1397220184548>, and provides information on how to apply.

Applications will be accepted on a continuous basis for activities to be undertaken and completed within the current fiscal year (April 2014-March 2015).

Activities in Canada or the United States are not eligible under this program.

For additional information please call 1-877-246-4682.

Food Safety Workshops

Available Workshops

- Control of *Listeria* in Food Processing Plants
- Food Safety for Maintenance Staff Workshop
- Food Safety for Managers & Supervisors Workshop
- Plant Sanitation and *Listeria* Control for Plant Workers
- HACCP and the Control of *Listeria* Workshop
- Getting Ready for a Customer Food Safety Audit Workshop
- Introduction to ISO 22000:2005 Food Safety Management System

If you are interested in a food safety course at your plant or in your area, contact Jim Landrihan at (902) 368-5772; E-mail: jklndri@biofoodtech.ca for further information.

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

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