



BIO | FOOD | TECH



CONCEPT TO PILOT TO MARKET

November 2013

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

PEI Team Wins Silver at “Mission: ImPULSEible” National Finals

In the spring, several teams from the Culinary Institute of Canada, coached in food product development by Dr. Ed Charter from BIO|FOOD|TECH, participated in the Mission: ImPULSEible regional competition in Halifax. One of the Prince Edward Island teams won first place in the Atlantic competition and then went on to win Silver at the nationals held recently in Winnipeg.



Team PEI, made up of Jason Bullee and Patricia Connolly from the Applied Degree in Culinary Operations program at the Culinary Institute of Canada (Holland College), developed “VegaMax”, an all-natural, nutrient-dense chickpea milk beverage. VegaMax is free of lactose, soy, wheat and gluten, and contains natural flavours from strawberries.

Photo: Patricia Connolly and Jason Bullee.

First place was awarded to Team Ontario and third place was awarded to Team British Columbia.



Excerpted from the Pulse Canada website — for the complete press release featuring all the winners: <http://www.pulsecanada.com/uploads/b6/Of/b60f4d664e6958a61372ef717130bf2c/13-August-26-MI-Winners-Announced.pdf>

The Mission: ImPULSEible food development competition was created by Pulse Canada in 2009 as a way to get university and college students interested in using pulses and pulse ingredients in the development of new food products. Successful Mission: ImPULSEible competitions have been held each year since 2009 and have resulted in the development of innovative pulse products.

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Fermentation, Distillation and Cheesemaking Workshops

January 29-31, 2014 [Introduction to Fermentation Workshop](#)
 February 3-7, 2014 [Distillation Workshop](#)
 Registration information is now available on the BioFoodTech website (www.biofoodtech.ca) for these workshops. Click on the links above for more information.

February 25-26, 2014 **Cheesemaking Workshop.** Registration information will be available soon. Please contact [BioFoodTech](mailto:biofoodtech@biofoodtech.ca) (biofoodtech@biofoodtech.ca) and ask to have your name added to the contact list so you will receive the registration information as soon as it is available.

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](#)

Concentrating Liquids by Reverse Osmosis

Written by Dr. Geoff Ralling, Senior Process Scientist

Reverse osmosis is a well known process for purifying drinking water. The RO process is also known by the descriptive name of *pressure filtration* since it uses pressure to force the small water molecules through a molecular filter. Pure water goes through pores in the membrane and is collected as the permeate. Salts and other molecules that don't pass through are discarded as the retentate.



The food processing industry uses RO in the opposite configuration to remove water, and liquids such as fruit juices or maple sap can be concentrated by an RO membrane. Here, the permeate, primarily water, is discarded and the retentate is kept as concentrated juice or sap. Reverse osmosis can be used as a room temperature method of producing a concentrated product or an energy efficient way to reduce the water content of a product such as sap prior to further concentration by boiling.

BioFoodTech has pilot scale reverse osmosis equipment to help determine if RO can be used for your material. Our **GEA Model L Membrane Filtration Pilot Plant**, pictured above, can process small volumes of liquid to determine if they can be concentrated by RO and estimate what concentration factor can be achieved. For example, a sap containing 1 percent sugar might be efficiently concentrated 5 to 10 fold. This would mean a reduction of a starting volume of 100 litres down to a final volume of 10 to 20 litres. To learn more about the Model L unit visit http://www.geafiltration.com/products/model_l.asp

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

Food Safety Workshops

[HACCP and the Control of Listeria Workshop](#) (3 days); Nov 4-6, 2013, Moncton, NB (Daily 9:00 am to 3:30 pm) Contact Jim Landrigan at (902) 368-5772; E-mail: jklandri@biofoodtech.ca for further information.

The course is indispensable for companies that want to have a properly-functioning food safety system in place. Food safety fundamentals and essentials in one course! Participants learn to understand food safety hazards. They also learn the essentials of preparing a HACCP Plan for their company.

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

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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