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CONCEPT TO PILOT TO MARKET

November 2014

Bar Clams Now Processed in Conway, PE

David and Carla Annand have recently opened the only bar clam processing facility in Atlantic Canada. [Annand Clams](#), Conway, PE, offers fishers a secure market to sell their bar clams. These clams are harvested on PEI from April to December every year.



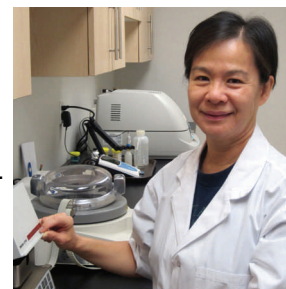
Annand Clams currently processes four value-added products including fresh frozen clam meat, clams on the half-shell, deep fried bar clams and bar clam tarts. Bottled bar clams were added to their product line-up this week.

BioFoodTech was contracted to develop the thermal process for production of shelf-stable bar clams in jars. Annand Clams provided the formulation and the package for the product, and specified the packaging style and other preferences. BioFoodTech established the thermal process needed to ensure safety of the product and assisted Annand Clams with attaining approvals from the Canadian Food Inspection Agency.

Carla and David Annand attended the Canadian Better Process Control School, held at BioFoodTech earlier in 2014, and delivered by Gary Dmytrow, a well-recognized Canadian expert in thermal processing.

Staff Profile: Jin Lim, MSc, Food Scientist

BioFoodTech is pleased to announce that Jin Lim has returned to Canada from Singapore and has been hired as a Food Scientist at BioFoodTech. Ms. Lim worked at BioFoodTech (formerly the PEI Food Technology Centre) in the 1990s, so she is no stranger to former colleagues and clients.



Ms. Lim has extensive experience in product development leadership: conducting product trials, trouble-shooting processes, shelf-life studies, preparing concept samples, developing QA/HACCP programs, and preparing budgets and technical analyses for acquisition/investment projects.

Jin's knowledge of regulatory requirements gained from her experience consulting with regulatory agencies to ensure compliance for products exported to the Asia-Pacific-rim countries, as well as USA and Canada, will be an asset for local companies trying to break into international markets.

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FM 62657



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LAB

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](#)

PEI Vintners' Award Winning Wines

Prince Edward Island produces only a small fraction of the \$6.8 billion dollar economic impact that the Canadian wine industry provides. However, the PEI wine industry is still in its infancy, and the few wineries that have become established on the Island are making fine quality wines that are recognized in national and international wine competitions. Here are PEI's most recent wine award winners:

Finger Lakes International Wine Competition, held March 29-30, 2014, New York

Known as the world's largest wine competition to support a charity, FLIWC is open to all commercial wineries from all wine-producing countries. In 2014, over 3,756 wines were judged from 887 wineries, 20 countries, 6 Canadian provinces, and all 50 US states. More information: www.fliwc.com/news.asp

- Bronze Medal Winner: Angelica 2012—Matos Winery and Distillery
- Bronze Medal Winner: Anisette 2012—Matos Winery and Distillery
- Bronze Medal Winner: Bagaco 2012—Matos Winery and Distillery
- Bronze Medal Winner: Chardonnay 2012—Matos Winery and Distillery
- Bronze Medal Winner: Gamay Noir 2012—Matos Winery and Distillery

Mazer Cup International Mead Competition, held March 21-22, 2014, Colorado

- Silver Medal Winner: The Golden Drop—Honeydew Apiaries

Atlantic Canada Wine Awards 2014, held June 22, 2014, Nova Scotia

- Gold Medal Winner: Marechal Foch 2012—Rossignol Winery
- Gold Medal Winner: Cassis 2012—Rossignol Winery
- Silver Medal Winner: L'Acadie Blanc 2013—Rossignol Winery

Food Safety Workshops

HACCP and the Control of *Listeria* Workshop (3 days) Moncton, NB (Date to be announced; contact BioFoodTech). If you are interested in a food safety course at your plant or in your area, contact Jim Landrigan at (902) 368-5772; E-mail: jklandri@biofoodtech.ca for further information.

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

Available Courses:

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



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