



# BIO | FOOD | TECH



## CONCEPT TO PILOT TO MARKET

October 2012

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

### BIO|FOOD|TECH Working with Canada's Smartest Kitchen

A Memorandum of Understanding between Holland College's Canada's Smartest Kitchen and BIO|FOOD|TECH is now signed — this formalizes the collaborative working relationship that has existed between BIO|FOOD|TECH and Holland College and the Culinary Institute of Canada.



Picture taken at the Sept 28th ACOA announcement at Holland College: l to r: Peter Crooks, Executive Director, CSK, Hon. Valerie Docherty, PEI Minister of Community Services & Seniors, Jim Smith, Executive Director, BIO|FOOD|TECH, and Allan Williams, Research & Development Chef, CSK.

Holland College has extensive experience in the culinary arts and in 2009 the college established Canada's Smartest Kitchen (CSK). The facility serves as the food product research and development arm of the Culinary Institute of Canada.

Minister Valerie Docherty, on behalf of the Government of PEI, said, "Through this MOU, BIO|FOOD|TECH will have even more opportunities to provide specialized scientific services to companies and entrepreneurs who are working to get new Island products created, validated and launched."

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### In Need of a Turnkey Facility?

**Is your Food or Bio manufacturing company in need of a turnkey facility?**

#### FOR LEASE:

- 5,000 sq foot (base floor plan), 8,000 sq foot (with mezzanines)
- CFIA / NHPD / FDA registered GMP facility in Charlottetown's West Royalty Industrial Park.

Island Abbey Foods has outgrown this facility and has moved to the PEI BioCommons Park. The facility offers: 2,000 sq feet of office space (six offices plus reception area), staff lunch room, wet/dry lab, wash down production room, walk-in cold storage, two secondary production rooms, separate shipping and receiving docks and bays, two warehousing areas, and four large bathrooms. Infrastructure includes: complete HVAC including climate control and air filtration, vacuum lines, steam lines, two separate furnaces for heating and much more.

For information, please contact Darren Smith, General Manager, Island Abbey Foods, tel: (902) 367-9722, email: [dsmith@honibe.com](mailto:dsmith@honibe.com)

## 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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## Co-Packaging Opportunity at PEI BioCommons Park

Island Abbey Foods has added several new pieces of packaging equipment that they will be offering to other natural health product companies for co-packaging services.

They now have two high-volume form, fill and seal (blister package) machines and also an even higher volume flow wrap (pillow pack) machine. The blister machines can run > 12,000 pieces per hour depending on the product and the flow wrap machine can run > 12,000 pieces per hour, again depending on the product.

In addition to these lines Island Abbey Foods will be implementing sachet/pouch and bottle filling equipment this fall. They would be happy to discuss these capabilities with you in detail. Please contact Paul Crabbe, National Director of Sales, Island Abbey Foods, PEI BioCommons Park, tel: 902-367-9722, email: [pcrabbe@honibe.com](mailto:pcrabbe@honibe.com).

## Food Safety Workshops

### Upcoming Courses:

- [HACCP and the Control of Listeria Workshop](#) (3 days), Moncton, NB, Dec. 3-5, 2012, in collaboration with the Atlantic Food & Beverage Processors Assoc. Inc. (*PEI companies may be eligible for 50% funding.*)
- [Understanding and Implementing the Health Canada Listeria Policy for Ready-to-Eat Foods](#), Charlottetown, PE (Date and further information will be posted on the BIO|FOOD|TECH webpage when it becomes available.) Contact Jim Landrigan at (902) 368-5772; E-mail: [jklandri@gov.pe.ca](mailto:jklandri@gov.pe.ca) for further information.

## Career Focus — Wage Subsidy Programs

**For the Food Processing sector:** Applications are approved on a first come first served basis. Companies can hire for most positions within a processing facility, but only until March 31, 2013. For more info: [Food Processing Human Resources Council](#)

**For the Bio-economy sector:** Any Canadian company needing to fill a position with a substantial biotechnology focus can apply. Eligible placements may involve research, biotechnology promotion and education, or some other combination of business and science skills—and may cover the full spectrum of jobs from manufacturing and production to product commercialization, quality control/assurance, sales, regulatory affairs, biosafety and more. For more info: [BioTalent Canada](#)

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