



BIO | FOOD | TECH



CONCEPT TO PILOT TO MARKET

October 2013

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

Aldanel Authentic Products Inc. Tomato-Based Sauce Products

Written by Esther Lee, M.Sc., Senior Food Scientist



"You don't need to be a chef to cook tasty dishes"

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In December of 2012, Ms. Laure Solange Tchamdja, the president and CEO of **Aldanel Authentic Products, Inc.** approached BioFoodTech to help convert her ideas, inspired by her grandmother's homemade tomato sauce recipe, into retail products. Over the next few months, several tomato based sauces were developed for large scale production. The products are currently being manufactured for retail sale in BioFoodTech's pilot plant facility.

Proprietary processes are employed to make five products with unique appearance, flavour and texture characteristics: "Tomato Celebration", "Carrot Symphony", "Chili Tango", "Spinach Carnival", and "Rouge Poivron". The company's motto is "to make cooking experience fun and easy for everyone." These products are multi-purpose sauces that can be used as condiments, entrée sauces and marinades.

Aldanel's products are currently available at various Co-op Atlantic stores in Prince Edward Island. More stores in Quebec will soon be carrying the products. See: (www.aldanel.com), or contact: info@aldanel.com.

For information on product development services available at BioFoodTech, please contact Dr. Edward Charter at eacharter@biofoodtech.ca.

Cheesemaking, Distillation and Fermentation Workshops

January 29-31, 2014 **Fermentation Workshop**;
February 3-7, 2014 **Distillation Workshop**; and
February 25-26, 2014 **Cheesemaking Workshop**.
More information: (http://biofoodtech.ca/photos/original/bio_artisan14.pdf)

If you are interested in attending one of these workshops, please contact [BIO|FOOD|TECH](mailto:biofoodtech@biofoodtech.ca) (biofoodtech@biofoodtech.ca) with your email address and we will send you registration information as soon as it is available. We expect the courses to fill quickly.

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](#)



PEI Industry Tour and Networking Event October 30, 2013, 11:30 am to 3:00 pm

The Atlantic Section of CIFST invites you to attend an industry networking event in Charlottetown. The tour will visit three sites, and includes lunch.



11:30 Island Abbey Foods — where award winning Honibe products are made.

12:15 BioFoodTech — PEI's "Concept to Pilot to Market" centre; network with colleagues and enjoy a catered lunch.

2:00 PEI Brewing Company — tour the new brewery which opened May 2013 (and sample product, if you like)

The cost is broken down into two separate charges:

- To visit Island Abbey and BioFoodTech (includes lunch): Free for CIFST members/students and \$10 for non-members.
- To attend the PEI Brewing Company tour: \$10 for anyone.

Please confirm your attendance with joy.shinn@eastlink.ca by October 25. Further details are available at [CIFST website/Atlantic section upcoming events](https://secure.cifst.ca/default.asp?id=916) (<https://secure.cifst.ca/default.asp?id=916>)

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](#)



ISO 9001:2008
FM 62657



Food Safety Workshops

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

Upcoming Courses:

[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.

"I just wanted to tell you how informative and well organized the HACCP course was. I will be telling everyone I speak to in the industry about it. It should be mandatory for plants just starting or already with a HACCP program." . . .
Marlene Rambeau, Plant Manager for Victoria Co-op Fisheries Ltd., Neils Harbour, Cape Breton



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