



# BIO | FOOD | TECH



## CONCEPT TO PILOT TO MARKET

September 2014

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## BioFoodTech scientist visits Auk Island client during PEI to NL Viking Voyage

This summer one of our scientists, Geoff Ralling, sailed his boat, *Be Faithful 2*, to the Viking site at L'Anse aux Meadows, Newfoundland (facebook.com/vinlandpei). While in Newfoundland he took the opportunity to visit one of our clients, Auk Island Winery, managed by Danny and Wanda Bath. The winery, gift shop and restaurant is located on Twillingate Island off Notre Dame Bay and is one of the best places to see icebergs in Newfoundland (and this summer was a great year to see icebergs!). Auk Island Winery produces a line of about two dozen specialty wines made from local berries such as bakeapples, crowberries, blueberries, raspberries and rhubarb. Many of these wines are made with water harvested from the icebergs that ground along this coast. Auk Island Wines are available in Newfoundland's liquor outlets and by mail through their web site ([www.aukislandwinery.com](http://www.aukislandwinery.com)). The Iceberg line is especially popular and is selling well in Asian markets. Geoff noted that Auk Island Winery has a number of stainless steel tanks made on PEI by another of our clients, Diversified Metal Engineering, including a new fermenter.



Above: *Be Faithful 2*



On the Left: Geoff, Wanda and Danny outside the Auk Island Winery and Gift Shop Twillingate Island, NL



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

## Semintha Nutraceuticals Ltd.

Semintha Nutraceuticals Ltd. is a new St. John's-based health products company deriving products from birch tree by-products. Semintha is investigating the formulation and commercialization of value-added health products containing birch tree sap and other natural biomass bio-actives. Semintha has engaged the services of BioFoodTech to provide technical assistance in developing a birch sap beverage product blended with fruit concentrate. This project has obtained assistance from Newfoundland & Labrador's Research & Development Corporation (RDC). RDC's investment through their R&D Voucher Program is \$12,437 with total project costs of \$16,583.

*Published with the permission of Semintha Nutraceuticals Ltd.*

## 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](#)

## BioFoodTech Director Participates in UN-WHO Committee

Dr. Jim Smith, BioFoodTech's Executive Director, participated recently in an international committee at the invitation of the United Nations Food & Agriculture Organization (FAO). The Joint Expert Committee on Food Additives (JECFA) is organized by FAO and the World Health Organization (WHO) and was held in June at the WHO headquarters in Geneva, Switzerland.



**World Health Organization**



**Food and Agriculture Organization of the United Nations**

JECFA serves as an independent scientific committee which performs risk assessments and provides advice to FAO, WHO and the member countries of both organizations. The requests for scientific advice are for the main part channeled through the Codex Alimentarius Commission (CAC) in their work to develop international food standards and guidelines under the Joint FAO/WHO Food Standards Program.

Dr. Smith has been invited four times since 2002 to provide expert input on the composition of various food additives. This complements the work of toxicologists on the committee who examine scientific evidence about the potential risks and benefits of using such additives in foods. The committee then publishes a report with recommendations based on this evidence.

## Food Safety Workshops

(Registration forms and course outlines are available on the [www.biofoodtech.ca](http://www.biofoodtech.ca) website)

**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](mailto:jklandri@biofoodtech.ca) for further information.

### 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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