



BIO | FOOD | TECH



CONCEPT TO PILOT TO MARKET

September 2011

BIO|FOOD|TECH Branding Announcement

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Effective August 23, 2011, the Prince Edward Island Food Technology Centre will now be known as **BIO|FOOD|TECH**, recognizing the growing importance as a centre of technical support for the bioprocessing industry in fermentation, extraction and purification.

The Centre has delivered quality service to its customers since 1987. Its new name reflects the expanded mandate of its services.

This evolution demonstrates **BIO|FOOD|TECH's** forward-thinking spirit and commitment to each and every client, whether they are from the food or bioprocessing sectors.

BIO|FOOD|TECH will be Atlantic Canada's most comprehensive provider of food science and technology, offering practical applied science to support food and bioprocessing companies in moving from the concept stage to the pilot stage and finally to the market stage.



On hand for the name change were, from left, Don Newman, executive director, Atlantic Food and Beverage Processors Association; Innovation and Advanced Learning Minister Allan Campbell; Dr. Jim Smith, executive director, **BIO|FOOD|TECH**; and David Fielder, Chief Scientific Officer, CEAPRO Inc.

... to our Clients and Suppliers:

Something new . . . we have a new name!

Since the Food Technology Centre began operating in 1987, people have informally referred to it as FOOD TECH. We continue to offer all the food technol-

ogy services that we have in the past and have recently added bioscience technology services. For this reason we have added BIO to the name.

Our address and phone numbers remain the same. Please issue all invoices, cheques and purchase or-

ders to BioFoodTech.

For more information on **BIO|FOOD|TECH** please visit the new website at www.biofoodtech.ca. We welcome your feedback and comments; please contact us directly or by email to biofoodtech@biofoodtech.ca.



Main entrance to **BIO|FOOD|TECH** at 101 Belvedere Avenue, Charlottetown, PE

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

Concept to Pilot to Market

Building on the imagination of our clients

An idea is just an idea until it's subjected to the rigor of technical analysis and market evaluation. At **BIO|FOOD|TECH**, we help small- and medium-sized food and bio processing companies to turn ideas into viable products. We do this by fielding experienced people ready to work with our clients in providing technical expertise for new product and process development, sourcing ingredients, offering regulatory advice, and providing referral assistance to funding agencies. At **BIO|FOOD|TECH** the initial consultation is at our expense and we can help prepare project proposals as well.

Taking bioprocessing and food to the next level

BIO|FOOD|TECH can further assist our clients in moving through the continuum from prototype stage to a product ready for market testing, using our CFIA-approved pilot plants. We provide expertise in process scale-up, making the move from pilot to commercial scale, equipment sourcing and optimization, packaging selection, accredited laboratory analyses, sensory and shelf-life testing, HACCP development and food safety training.

Supporting clients to navigate the market place

When it's time to consider production at a commercial scale, **BIO|FOOD|TECH** has CFIA-inspected incubation facilities to process foods and bioresources with a HACCP plan, and supported by integrated analytical services to ensure product quality. We also offer training and support for our clients' staff by experienced equipment operators. **BIO|FOOD|TECH** provides a comprehensive range of processing equipment, as well as complete processing facilities with adjoining storage refrigerators and freezers.

State-of-the-art SIMS 2000 sensory evaluation system

Food Technology Division

Our four Food Scientists in this division offer services to the food and beverage processing industries. **BIO|FOOD|TECH** has a collaborative agreement with the culinary chefs at Canada's Smartest Kitchen at Holland College on a project-by-project basis.

Services include:

- Product and process development
- Shelf-life studies
- Sensory analysis
- Nutritional labeling
- Processing equipment evaluation
- Vacuum packaging and modified atmosphere packaging
- Food rheology, extrusion processing, infusion processing,

thermal processing, form-fill-seal packaging, vacuum skin packaging.

Two of **BIO|FOOD|TECH**'s pilot processing plants are organic certified (Pro-Cert) as well as federally-inspected by CFIA. This division offers a microbiology testing service to food and beverage processors of Atlantic Canada.



Supercritical fluid extraction capacity

Bioscience Technology Division

This division offers services to Canadian natural/organic processors. Most are ingredient suppliers to the functional food, nutraceutical, cosmetic and animal health/vaccine industries.

One of this division's primary strengths is the capacity to extract small bioactive molecules from natural sources.

BIO|FOOD|TECH's professionals using specialized equipment will process a compound of interest from natural sources, detection, analytical, concentration and purification by filtration (cross flow filtration and other membrane filtration methods) to freeze drying or pulse drying and packaging.

Equipment includes:

- Fermentation equipment, from 2 litre to 30 litre capacity
- Class 1 Level 1 flammable solvent extraction lab
- 2 x 12 litre CO₂ "green" extraction unit
- 2 x 20 litre batch rotary evaporators, etc.

Lab Services Division

The lab:

- is certified to conduct pathogen tests
- Has recently acquired the state-of-the-art Bax system which uses polymerase chain reaction (PCR) technology resulting in quicker turn-around times for clients
- Conducts shelf-life studies (i.e., *Listeria* stability challenge)
- Does off-site environmental swabbing
- Will develop HACCP plans for Atlantic Canada's food processors
- Will develop food safety programs for food processors, will deliver food safety training courses.



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](#)



State-of-the-art Bax system which provides quicker turn-around times for lab results

PEI Products Development Fund

- Funding available to Prince Edward Island companies to access the technical services of BIO|FOOD|TECH
- Contributes 50% of project costs to a maximum contribution of \$50,000.

Examples of the types of projects that qualify include:

Pre-commercialization projects

- technical feasibility determinations
- new product and prototype developments
- new process developments

Commercialization projects

- test-market production
- rental of BIO|FOOD|TECH processing facilities
- assessment of processing and packaging equipment
- shelf-life determinations
- food safety assessments
- sensory analysis

Industry support activities

- technical information searching and research
- determination of technical needs
- supplier sourcing
- training of plant personnel
- assistance to implement government regulations (e.g., HACCP, QMP, GMP systems)
- nutrition labeling

“Contributes 50% of project costs to a maximum contribution of \$50,000.”

Food Safety Workshops

Upcoming Courses:

[HACCP and the Control of *Listeria* Workshop \(3 days\) - September 19-21, 2011](#), Baddeck, NS, in collaboration with the Atlantic Food & Beverage Processors Association Inc.

[Understanding and Implementation of the Health Canada *Listeria* Policy for Ready-to-Eat Foods](#), October, 2011, Charlottetown, PE (Date and further information will be posted at the BIO|FOOD|TECH webpage when it becomes available; Contact: Jim Landrigan at (902) 368-5772; E-mail: jklandri@gov.pe.ca for further information.) If you would like a course held in your area, please contact **BIO|FOOD|TECH** at 902-368-5548.



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Could our services and capabilities be of help to you? Please contact us to discuss how we may provide expertise to meet your technical and innovation needs.

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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](#)