



BIO | FOOD | TECH



CONCEPT TO PILOT TO MARKET

April 2013

ASSET MAP for Food Innovation in Atlantic Canada

Inside this issue:

- Asset Map for Food Innovation in Atlantic Canada 1
- Mission ImPULSEible 1
- Innovation Productivity Seminar, Moncton, Apr. 22 2
- Food Processing Facility For Sale in Charlottetown 2
- Food Safety Workshops 2
- Lab Services 2
- Contact Us 2
- Success Stories 2

BIO|FOOD|TECH is creating an **Asset Map** of technical resources in Atlantic Canada. The completed database will soon be launched with information on expertise, services, research and equipment that companies can search to find specific resources. This includes support that is available to industry to help develop and commercialize innovations, including technical expertise, research services, processing equipment, commercial kitchens, pilot plants, incubators, lab testing, and more.

This information will soon be available in a searchable database, which will be hosted on the **FOODTECH Canada** website. In the meantime, you can find more about Atlantic Canada's Science & Technology Organizations at: <http://www.foodtechcanada.ca/resources/atlantic-canada-st-organizations/>

At the same time, we'd like to hear from industry about your ideas on how to make this information more robust and how to better link industry needs with capabilities. As well we'd like to know if there are any gaps in services needed that aren't available locally. We invite you to complete a short (10 question) survey which you can access at: <http://www.surveymonkey.com/s/MKV355N>

For more information, contact Jim Smith (jsmith@biofoodtech.ca) or Joy Shinn at 902-940-9782 or joy.shinn@eastlink.ca

Mission ImPULSEible!

On April 5, 2013, Pulse Canada and Mount Saint Vincent University (MSVU) presented **Mission ImPULSEible** in the Maritimes. Eleven teams participated. Two teams from the Applied Degree in Culinary Operations at the Culinary Institute of Canada, coached by Dr. Ed Charter from BIO|FOOD|TECH, took top honours.



Winners: P Connolly and J Bullee from the Applied Degree in Culinary Operations at the Culinary Institute of Canada with VegaMax.

First Place: **VegaMax** nutritional beverage made with chickpea milk (*P Connolly & J Bullee from the Applied Degree in Culinary Operations at the Culinary Institute of Canada*);

Second Place: **Feve Reve**, "Dream Bean" ready-to-go ice cream cone product made with chickpea flour cone, pureed navy beans ice cream garnished with candied red lentils (*E Glover, O Newton, K Cvitkovitch from MSVU*);

Third Place: **Ravioli di Fagioli** made with chickpeas, red kidney beans and black beans in the filling and chickpea flour in the dough (*A Monett-Riding, A Lombardi-Hartig from the Applied Degree in Culinary Operations at the Culinary Institute of Canada*).

Other innovative ideas included an Asian moon cake and animal cracker style biscuits that are gluten free. Read more: <http://www.facebook.com/pages/Mission-ImPULSEible/308375879198041>

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](#)



ISO 9001:2008
FM 62657



BIO | FOOD | TECH
CONCEPT TO PILOT TO MARKET

General Inquiries

Tel: (902) 368-5548
Toll free: 1 (877) 368-5548
Fax: (902) 368-5549
E-mail: biofoodtech@biofoodtech.ca

INNOVATION PRODUCTIVITY SEMINAR Moncton, April 22, 2013

Place: Future Inns, 40 Lady Ada Blvd., Moncton, NB

Time: 10:00 a.m. to 2:30 p.m.

Presentations: [Agenda \(http://tinyurl.com/cdj2vp7\)](http://tinyurl.com/cdj2vp7)

BIO|FOOD|TECH, with support from NRC-IRAP, is offering food and beverage processors an exclusive opportunity to participate in new [Innovation Productivity Seminars](#). In March, seminars were held in Charlottetown, Halifax and St. John's.

On April 22, the Innovation Productivity Seminar will be held in Moncton, NB. Food and beverage processors will see how to jump start innovative practices that result in bottom line benefits.

The registration fee has been waived for this seminar. Coffee and lunch are included. To attend, please complete the form and send it to **BIO|FOOD|TECH**.

Processing Facility in Charlottetown For Sale

- 21,000 sq. ft.
- Steam boiler for food processing, heat and hot water
- Cooler space
- Dry storage space
- 280 pallet spaces

To see listing: <http://www.peilistings.org/ideal-business-opportunity-in-industrial-park/>



Food Safety Workshops

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

Upcoming Courses:

- [HACCP and the Control of Listeria Workshop](#) (3 days); Sept. 23-25, 2013, Baddeck, NS (Daily 9:00 am to 3:30 pm.) Contact Jim Landrigan at (902) 368-5772; E-mail: jklandri@biofoodtech.ca for further information.

If you would like a food safety course held in your area, please contact BIO|FOOD|TECH at 902-368-5548.

Mailing Address

BIO|FOOD|TECH
P.O. Box 2000
Charlottetown, PE C1A 7N8

Courier Address

BIO|FOOD|TECH
101 Belvedere Ave.
Charlottetown, PE C1A 6B3

