

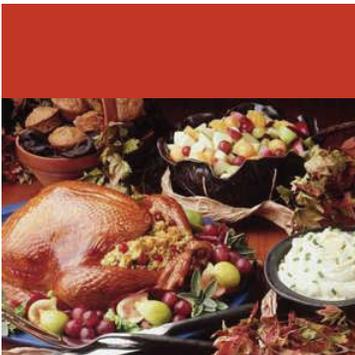


# BIO | FOOD | TECH



## CONCEPT TO PILOT TO MARKET

December 2013



One of the greatest joys of this season is the opportunity to say **THANK YOU** to our clients and to wish you a Merry Christmas and the very best for the New Year!

## BIO|FOOD|TECH Purchases Specialized Product Development Equipment

*"BioFoodTech's Concept to Pilot to Market focus is all about assisting industry in developing and commercializing new products,"* said Dr. Jim Smith, Executive Director, BioFoodTech. *"Today's investment provides modern tools to create exciting new products for our industry clients that will enable them to compete in a very demanding marketplace looking for convenience, safety, taste, novelty and value."*

See the video featuring a new pasteurization retort being used at BioFoodTech for lobster product development. <http://tinyurl.com/kfbhm9m>

See press release:

BIOFOODTECH purchases new specialized equipment thanks to Government of Canada and Prince Edward Island investments" <http://www.biofoodtech.ca/index.php?number=news&dept=&newsnumber=9331&lang=E>



Pictured l to r: Dr. Jim Smith, Executive Director of BioFoodTech, Hon. Gail Shea, Min. of Fisheries and Oceans, Hon. Ron MacKinley, Min. of PEI Fisheries, Aquaculture & Rural Development.

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## Artisan Cheesemaking Workshop Charlottetown, Feb. 25-26, 2014



A two-day workshop for budding artisan and industrial cheesemakers, consisting of a mixture of classroom sessions reviewing the technology behind cheesemaking and visits to the pilot plant for hands-on learning. The trainer, Margaret Morris, is the President of [Glengarry Cheesemaking & Dairy Supply](http://www.glengarrycheesemaking.com), Lancaster, ON.

For further information, see the registration brochure on BioFoodTech's website: [http://biofoodtech.ca/photos/original/bio\\_cheese2014.pdf](http://biofoodtech.ca/photos/original/bio_cheese2014.pdf)

## 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



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CONCEPT TO PILOT TO MARKET

### General Inquiries

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## Fermentation and Distillation Workshops — Register Now

### January 29-31, 2014 [Introduction to Fermentation Workshop](#)

Covering fermentation processes for micro breweries, wineries and flavoured vinegars. Three expert instructors from the [Artisan Craft Distilling Institute](#) will return to PEI to cover technical aspects of fermentation for making beer, wine and vinegar, as well as business planning and marketing. The course will introduce local experts, skilled in equipment manufacture, brewing, wine-making and fermentation of vegetables.

Registration forms which include more information are available on the BioFoodTech website: [http://biofoodtech.ca/photos/original/bio\\_ferment14.pdf](http://biofoodtech.ca/photos/original/bio_ferment14.pdf)

### February 3-7, 2014 [Artisan Distillation Workshop](#)

A comprehensive five day Artisan Distillation workshop which covers the fundamental technical aspects of distilling and equipment, as well as the business side: licensing, marketing, distribution and sales.

In addition to the training schedule, visits to local distilleries and two networking evenings (one with the popular “Booz Clues” game) are planned.

For further information, see the registration brochure available on the BioFoodTech website: [http://biofoodtech.ca/photos/original/bio\\_distill2014.pdf](http://biofoodtech.ca/photos/original/bio_distill2014.pdf)

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

## Food Safety Workshops

**[HACCP and the Control of Listeria Workshop](#)** (3 days); Feb 17-19, 2014, Moncton, NB (Daily 9:00 am to 3:30 pm) Contact Jim Landrigan at (902) 368-5772; Email: [jklandri@biofoodtech.ca](mailto: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.

If you are interested in a food safety course in your area, contact Jim Landrigan at (902) 368-5772; E-mail: [jklandri@biofoodtech.ca](mailto:jklandri@biofoodtech.ca) for further information.

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