



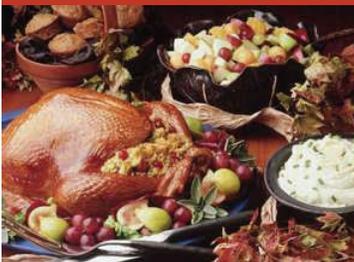
BIO | FOOD | TECH



CONCEPT TO PILOT TO MARKET

December 2011

Fruits and Berries Dehydration Workshops



*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!*

On November 8th and again on December 8th, BIO|FOOD|TECH was the site for fruits and berries dehydration workshops.

The workshops were tailored for local fruit growers who were interested in learning the steps involved in fruit drying processes, as well as quality assurance practices and the regulations involved in preparing dried products for sale. The workshops began with an industry overview on dried fruit products by Chris Jordan, Berry Crop Development Officer/Provincial Apiarist at the

PEI Department of Agriculture. Chris also provided information on departmental programs which are available. Yaw Dako, Food Safety/Quality Specialist at BIO|FOOD|TECH, described the regulations and food safety procedures which need to be followed for local, interprovincial and international sales. Esther Lee, Food Scientist with BIO|FOOD|TECH, trained participants on fruit drying principles and methods, covering fruit preparation, pre-drying, drying and post-drying processes, packaging and

storage. In a hands-on workshop in the afternoon, the participants prepared and dried products in the BIO|FOOD|TECH pilot plant.

The workshops were made possible with funding from Growing Forward: the Canada-PEI Business Development Program: TRAINING.

A third fruits and berries dehydration workshop will be scheduled in 2012.

For more information on the Workshop for Fruit Producers, contact the PEI Department of Agriculture toll-free at 1-866-PEIFARM (734-3276) or call direct at 902-368-4145.

Mona Squires and Adele Perry of BIO|FOOD|TECH demonstrating fruit preparation to the group.



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Holiday Hours at BIO|FOOD|TECH

Our staff will be taking vacation from December 23 until the new year. BIO|FOOD|TECH will close at 5:00 p.m. on Thursday, December 22 and reopen at 8:30 a.m. on Tuesday, January 3, 2012. During this period our main phone line will be answered, and our staff will be available to respond to food safety emergencies.

We look forward to working with you in 2012. Please give us a call if we can be of any help.

Food Safety Workshops

Upcoming Courses:

[HACCP and the Control of *Listeria* Workshop \(3 days\) - Jan 23-25, 2012](#), Dramis Building, 500 St. George Street, Moncton, NB, in collaboration with the Atlantic Food & Beverage Processors Association Inc.

Target Group: Food Plant Managers and QA Staff.

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 about preparing a HACCP Plan for their company. 95% of food contamination is caused by cross-contamination, therefore the workshop includes the prevention of *Listeria* cross-contamination as it represents one of the most dangerous bacteria in today's food processing plants. The experience of hands-on training is emphasized in the course. So theoretical and practical learning are well combined. At the end of the course, participants will have developed—for a food product of their choice—a complete HACCP Plan in a team environment where they apply their acquired knowledge from the course.

[Understanding and Implementation of the Health Canada *Listeria* Policy for Ready-to-Eat Foods](#), Charlottetown, PE (When it becomes available, the workshop date and further information will be posted at the BIO|FOOD|TECH webpage). For further information contact: Jim Landrigan at (902) 368-5772; E-mail: jklandri@gov.pe.ca

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

"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, in
northern Cape Breton

Canadian Food Summit — February 2012, Toronto

The Conference Board of Canada is hosting a Food Summit conference, February 7-8, 2012 in Toronto. This two day summit features a wide variety of speakers joining together to discuss Canada's major food challenges and opportunities. Most FOODTECH Canada centres will be in attendance, along with a range of food companies, retailers, senior government and food organizations.

Through FOODTECH Canada, BIO|FOOD|TECH's clients and contacts have been offered a reduced rate of \$495 per person for early bird registrations up to December 15th; use code "FTC" (\$595/person afterward). We invite you to join the discussion on the future of food in Canada.

Details of the event can be found on the Conference Board website at: <http://www.conferenceboard.ca/conf/12-0018/default.aspx>



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