



January 2013

BIO | FOOD | TECH



CONCEPT TO PILOT TO MARKET

Five Day Artisan Craft Distilling Workshop February 25 to March 1, 2013

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

An increasing trend among fruit and berry growers is to find ways to add value to their fresh produce. One of the areas gaining much interest is the development of distilled products. Fruit growers and existing wineries/distilleries have asked **BIO|FOOD|TECH** to organize a workshop on artisan distillation. Expert distilling trainers (www.artisancraftdistilling.com) will present a week-long workshop with class time and hands-on training at a local distillery.



This is a comprehensive course which covers the fundamental technical aspects of distilling and equipment, including fermentation, distillation, fundamentals, distillation engineering, gauging of spirits, packaging and labeling. It will also cover the business side: licensing, marketing, distribution and sales. Licensing and compliance information will be provided by Canada Revenue Agency—Excise Duty and PEI Liquor Control Commission.

Participants must pre-register; please complete this [registration form](#) and submit with payment by February 15 to BIO|FOOD|TECH. Space is limited — register early. Further information is available on the registration form.

Inside this issue:

Artisan Craft Distilling Workshop	1
Dried Fruits and Berries Workshop	1
Innovation Productivity Seminars	2
Control of E. coli O157:H7 and Related Pathogenic	2
Food Safety Workshops	2
Lab Services	2
Contact Us	2
Success Stories	2

Dried Fruits and Berries Workshop — March 4-5, 2013, at BIO|FOOD|TECH

BIO|FOOD|TECH, in partnership with NRC-IRAP, the Canadian Food Inspection Agency and PEI Dept. of Agriculture & Forestry, has arranged this Dried Fruits and Berries Workshop on March 4-5, 2013. The workshop provides information on:

- The process of drying fruits and berries
- Technical and practical aspects of food packaging for dried fruits and berries
- Quality assurance and storage of dried fruits and berries
- Packaging demonstration in BioFoodTech's pilot plant
- Provincial licensing requirements
- Federal regulatory requirements for labeling and food safety guidelines by CFIA representatives
- Overview of federal and provincial programs

Preregistration is required. Please consult the [registration form](#) or our website (biofoodtech.ca) for further information.

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



Standards Council of Canada
Accredited Laboratory
Scope of Accreditation 323
Conseil canadien des normes
Laboratoire accrédité
Portée d'accréditation 323



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 SEMINARS March 2013: in Charlottetown, Moncton, Halifax, and St. John's

BIO|FOOD|TECH, with support from NRC-IRAP, is offering food and beverage processors an exclusive opportunity to participate in new **Innovation Productivity Seminars** being held in March across Atlantic Canada. Food and beverage processors will see how to jump start innovative practices that result in bottom line benefits.

- Hear from industry and innovation leaders about how your company can profit from productive innovation.
- Learn from experienced innovators how to recognize and initiate new product development and compete in the marketplace.
- Find out who can provide technical, business and financial support.
- Benefit from coaching from experienced food product development experts.

Wednesday, **March 6, Charlottetown**, at Rodd Charlottetown Hotel

Wednesday, **March 13, Moncton**, at Future Inn

Tuesday, **March 19, Halifax**, at Future Inn

Thursday, **March 21, St. John's**, at Leaside Manor

For registration information and to learn more about the **Innovation Productivity Seminars**, please go to biofoodtech.ca.

Food Safety Workshops

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

Upcoming Courses:

- **Control of E. coli O157:H7 and Related Pathogenic Strains in Meat Processing Plants Moncton, NB**: Feb 5, Dramis Bldg.; **Halifax, NS**: Feb 18, at Future Inns Halifax; **St. John's, NL**: March 19, Dept of Innovation, Business and Rural Development, Avalon Regional Office. Contact Jim Landrigan at (902) 368-5772; E-mail: jklandri@gov.pe.ca for further information
- **Understanding and Implementing the Health Canada Listeria Policy for Ready-to-Eat Foods**, Charlottetown, PE (Date and further information will be posted on 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.

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

