



BIO | FOOD | TECH



CONCEPT TO PILOT TO MARKET

June 2012

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](#)

The Art and Science of Making Cheese

June 6-8, BIO|FOOD|TECH hosted "The Art and Science of Making Cheese" workshop for participants from the Atlantic provinces. The Canadian Dairy Commission arranged for Dr. Art Hill from the University of Guelph, and Ruth Klahsen, cheese maker from Monforte Dairy, Stratford, ON, to present hands-on and classroom training. Instruction on four types of cheese was provided — gouda, feta, ricotta and cheddar. Milk was supplied by the Dairy Farmers of Prince Edward Island.



Cheese making trainees learning in a hands-on environment at the BIO|FOOD|TECH pilot plant

... and the 2012 Food Innovation Award goes to ... BIO|FOOD|TECH!



Jim Smith (left) receiving the award on behalf of BIO|FOOD|TECH from Charles Powell, President of CIFST.

Prince Edward Island's BIO|FOOD|TECH has been awarded the 2012 Food Innovation Award at the Canadian Institute of Food Science & Technology's recent 50th National Conference "Innovation meets Commercialization". This national award cites BIO|FOOD|TECH for "**Outstanding Work in Food Innovation**".

BIO|FOOD|TECH has completed more than 1,000 innovation projects in the last 25 years. Among the projects recognized for the Food Innovation Award is the outstanding success of the Honibe product developed by Island Abbey Foods that won the 2010 Global SIAL D'Or, known as the world's top food innovation award. BIO|FOOD|TECH helped with this innovation from Concept to Pilot to Market.

Dr. Jim Smith, the Executive Director of BIO|FOOD|TECH said, "It is a great honour for BIO|FOOD|TECH to receive this award from our professional association. We are very proud of the work that we do for our clients. To be recognized by our scientific and technical peers for the innovation projects that we have done is very gratifying."

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

CMP Receives \$2M in ACOA AIF Funding for Its Customized Steam Processor



On May 24 in Charlottetown, the Atlantic Canada Opportunities Agency announced funding for three Prince Edward Island R&D projects. **CMP (Charlottetown Metal Products Limited)** is the recipient of \$2M in Atlantic Innovation Funding over a two and a half year period to redesign/ customize their **Continuous Flow High Pressure (CFHP) Steam Processor** to take advantage of market opportunities.

While there is a large difference between processing apples and shrimp, the underlying technology to customize the CFHP Steam Processor is similar enough to be proven in one development project. There is growing demand in the marketplace for this versatile and customized processing equipment.

BIO|FOOD|TECH is pleased that CMP will be contracting BIO|FOOD|TECH's food and process scientists and pilot plants to work with the company on modifications to and validation of the equipment.

Contact information: Mr. Steven Kelley, President and CEO, Charlottetown Metal Products Limited, Tel: 902-566-3044.

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](#)

Food Safety Workshops

Upcoming Courses:

- **HACCP and the Control of Listeria Workshop** (3 days), June 25-27, 2012, Moncton, NB, in cooperation with the Atlantic Food & Beverage Processors Association.
- **HACCP and the Control of Listeria Workshop** (3 days), September 17-19, 2012, Baddeck, NS, in cooperation with the Atlantic Food & Beverage Processors Association.
- **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.)



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General Inquiries

Tel: (902) 368-5548

Toll free: 1 (877) 368-5548

Fax: (902) 368-5549

E-mail: biofoodtech@biofoodtech.ca

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

