



BIO | FOOD | TECH



CONCEPT TO PILOT TO MARKET

March 2012

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Unique Wild Blueberry Juices



PEI Juice Works Ltd. is producing unique wild blueberry juices at its plant in Alberton, Prince Edward Island. The juices are made using an ancient European process that was originally crafted by a Mennonite family in Eastern Europe and passed down from family to family more than 100 years ago. This unique process delivers a 100% pure wild blueberry juice product with 93.4% of its natural nutrients retained.

BIO|FOOD|TECH has been assisting the company in various aspects of product and process development involving scale up, antioxidant analyses, nutritional labeling, microbiological tests and sensory evaluation as well as development of HACCP (Hazard Analysis Critical Control Point). Currently, shelf-life verification of the juice products is also being carried out by BIO|FOOD|TECH.

The two types of juice products – **Wild Blueberry and Rhubarb Juice** and **Wild Blueberry and Tart Cherry Juice** – are being sold at 16 Island locations. The company has had great response from Island retailers and there is also interest in the products right across Canada, so sales will be expanding to other provinces soon.

For further information, and to see a listing of where these products may be purchased, please visit: www.peijuiceworks.ca.

“With the help of BIO|FOOD|TECH we were able to take this unique process and scale it up to a commercial level. BIO|FOOD|TECH was also very helpful with help developing our HACCP plans and obtaining our CFIA certifications”, says Ryan Bradley, VP of Sales and Marketing, PEI Juice Works Ltd.

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

Canadian Food Summit 2012

On February 7 and 8, 2012, The Conference Board of Canada hosted the Canadian Food Summit, convening Canada’s food system leaders and national and international experts to discuss the latest research, share insights from other jurisdictions, and determine how to address Canada’s major food challenges and opportunities.

- [Download the speaker presentations](#)
- [Watch Galen Weston's speech](#)
- [Watch plenary session Canada and the Global Context for Food](#)
- [Visit the Canadian Food Summit website](#)

Food Safety Workshops

Upcoming Courses:

[Plant Sanitation and *Listeria* Control for Plant Workers](#), April 3, 2012, Moncton, NB.
[Food Safety for Managers & Supervisors Workshop](#), April 4, 2012, Moncton, NB.

Further information will be posted on our website when it becomes available. 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.

Staff Profile: Jenna Gotell, BSc

Jenna Gotell, from Georgetown, PE, received her Bachelor of Science with a Major in Biology in 2007 from Saint Francis Xavier University, Antigonish, NS. In 2008, she completed a 9 month contract at **BIO|FOOD|TECH** in the Microbiology lab. After returning to Prince Edward Island from Vancouver, BC in 2010, Jenna took a position with local company Chemaphor Inc. with their animal wellness division - Avivagen Animal Health. With Avivagen, Jenna worked as a lab technician in stem cell isolation for various therapies in companion animals across Canada.

BIO|FOOD|TECH is pleased that Jenna has accepted a term position as a Microbiology Lab Technologist with Lab Services.

BIO|FOOD|TECH 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](#)

Writing Winning Proposals Workshop

Centre for Life-Long Learning, UPEI

For further information or to register, visit: <http://lifelonglearning.upei.ca/professionaldevelopment/writing-winning-proposals> or contact (902) 566-0336.

"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

Canada-wide Science Fair at UPEI May 13-18

Call for volunteers:

UPEI will be hosting the 2012 Canada-wide Science Fair from May 13-18, 2012. Up to 300 volunteers are needed. If you have some time to contribute, please contact John Burka, Ph.D. at burka@upei.ca, and if you are interested in judging, please contact Chief Judge, Barry Linkletter at blinkletter@upei.ca



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ISO 9001:2008
FM 62657