



BIO | FOOD | TECH



CONCEPT TO PILOT TO MARKET

May 2012

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Artisan Cheese Making Workshop, Charlottetown, June 6-7-8, 2012



BIO|FOOD|TECH, the Canadian Dairy Commission, and the Dairy Farmers of Prince Edward Island are proud to bring together experts to offer a unique three day “hands-on” workshop on the fine art and science of cheese making. The workshop will be held at BIO|FOOD|TECH in Charlottetown, Prince Edward Island. The number of participants is limited due to the practical nature of the workshop.

Artisanal cheese maker Ruth Klahren from Monforte Dairy will lead participants through the manufacturing process for making Gouda, Feta, Camembert and Cheddar. Ms. Klahren will review warming and culturing, coagulation, cutting the curd, cooking, moulding, pressing and brining the cheese. As well, participants will learn about storage and aging, plant sanitation and good manufacturing techniques.

Professor Art Hill from the University of Guelph will provide participants with an overview of cheese making technology including the origins of cheese making, raw milk quality, cheese ingredients, ripening principles and cheese safety.

For registration information, please review [the brochure](#) on the BIO|FOOD|TECH website.

Food Safety Workshops

Upcoming Courses:

- [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.)

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

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

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](#)



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

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](#)

Featured Equipment: Hydraulic Piston Stuffer and Volumetric Portioner

By Esther Lee, Food Scientist

BIO|FOOD|TECH recently acquired new processing equipment — a Koch Model PS-50 Hydraulic Piston Stuffer.

This equipment can produce a variety of products, including fresh sausage, ground meat, beef jerky, cheese, dough, and pasta and seafood fillings.

Additional features of the equipment are:

- Stainless steel construction with 25 L cylinder capacity
- Hand free operation possible through use of knee lever
- Precise speed and pressure controls
- Three sizes of fill attachments (12 mm, 20 mm and 50 mm)
- Quick, easy cleaning and washdown



A Volumetric Portioner (Koch Model SC) was also acquired

to aid production. It dispenses a preset amount of product which allows accurate weight packaging of products such as ground meat, cheese and dough. It can provide portions ranging from 14 g to 480 g in weight.

For further information on the equipment use and rental, please contact Dr. Edward Charter, Food and Bioscience Technology Manager; Tel: (902) 368-5912; E-mail: eacharter@biofoodtech.ca

Digital Technology Adoption Pilot Program

NRC-IRAP is delivering the [Digital Technology Adoption Pilot Program \(DTAPP\)](#) from October 2011 to March 31, 2014. **DTAPP** is designed to speed up the rate at which SMEs in Canada adopt digital technology and build digital skills. The **DTAPP** team provides SMEs access to expertise in the digital technology adoption field. The **DTAPP** team also works with other government organizations to leverage the synergies of all available Digital Economy Strategy resources.

To learn more about **DTAPP**, and to reach a NRC Industrial Technology Advisor located in your community, please call toll-free: 1-855-453-3940.



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