



BIO | FOOD | TECH



CONCEPT TO PILOT TO MARKET

November 2012

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

***E. coli* in Beef—Testing and Training at BIO|FOOD|TECH**

Most of the *E. coli* strains in the human gut are harmless but certain strains can cause serious illness. These strains include *E. coli* O157:H7 that was responsible for the recent food poisoning outbreak from the XL Foods plant in Alberta. Beef processing plants must have systems in place to avoid contamination of products for human consumption with *E. coli* O157:H7. BIO|FOOD|TECH provides testing services for *E. coli* including *E. coli* O157:H7 and other harmful strains. We also provide a food safety and product handling course to the beef processing industry on ways to prevent contamination of products ([Control of *E. coli* O157:H7 and Related Pathogenic Strains in Beef Processing Plants](#)). For more information on sampling and testing for STEC (Shiga toxin-producing *E. coli*) and/or our food safety course, please call Ebo, BIO|FOOD|TECH's Senior Microbiologist at 902 368 5769.

Read more about *E. coli* O157:H7, Shiga toxin-producing *E. coli* (STEC), and Verification Testing Program of Beef Trimmings for STEC here: (www.biofoodtech.ca/stec)

Information for Canadians on Cooking Mechanically Tenderized Beef

Health Canada and the Public Health Agency of Canada issued a notice on October 20, 2012 announcing the initiation of a review by Health Canada of the science around the safe handling and cooking of beef products that are mechanically tenderized. While this review is ongoing, and to make sure that any bacteria that may be present in the meat are killed, Health Canada and the Public Health Agency of Canada are encouraging Canadians to cook mechanically tenderized steak and beef cuts to an internal temperature of at least 71 degrees Celsius (160 degrees Fahrenheit).

The information is available on the **Health Canada** web site at tinyurl.com/9rpg63v.

PEI BioScience Cluster Lays Out Aggressive Strategy for Growth

With the right investments, the Prince Edward Island Bioscience Cluster could be providing 1500 jobs and its 36 companies generating more than \$200 million in annual revenue by 2015, says a new strategy for PEI's bioscience sector released today at the PEI BioCommons Research Park.

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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](#)

revenue by 2015, says a new strategy for PEI's bioscience sector released today at the PEI BioCommons Research Park.

Ron Keefe, Chair of the Board of the PEI BioAlliance and CEO of BioVectra, said that Cluster partners from businesses, research agencies, and governments are moving forward with the 42 recommendations contained in the Strategy that would effectively see a doubling of the bioscience sector's economic impact over the next four years.

"While the Strategy released today is about future growth, Islanders can already see the results in terms of job opportunities and investment in the province," said Rory Francis, Executive Director of the BioAlliance.

Looking for highly skilled, job-ready people for Canada's biotechnology industry?

BioTalent Canada is pleased to announce the launch of its new, user-friendly website — www.biotalent.ca — built from the ground up with biotechnology industry clients in mind and featuring:



Building skills for Canada's bio-economy

- A streamlined and intuitive design
- Seamless integration with **The PetriDish™** – Canada's #1 Biotechnology Job Board
- Quick access to best HR products, tools and information
- New sections, including a dedicated Foreign Professionals section
- 24/7 continuously updated Bio-economy News

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](#)

Food Safety Workshops

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

Upcoming Courses:

- **HACCP and the Control of Listeria Workshop** (3 days), Moncton, NB, Dec. 3-5, 2012, in collaboration with the Atlantic Food & Beverage Processors Assoc. Inc. (*PEI companies may be eligible for 50% funding.*)
- **Control of E. coli O157:H7 and Related Pathogenic Strains in Beef Processing Plants**, January 22, 2013, 9 a.m to 4 p.m., at BIO|FOOD|TECH.
- **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: jklandrigan@gov.pe.ca for further information.



BIO | FOOD | TECH
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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



General Inquiries

Tel: (902) 368-5548
Toll free: 1 (877) 368-5548
Fax: (902) 368-5549
E-mail: biofoodtech@biofoodtech.ca