



BIO | FOOD | TECH



CONCEPT TO PILOT TO MARKET

September 2013

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

Artisan Cheesemaking, Distillation and Fermentation Workshops

Last year's Cheesemaking workshop and last winter's Distillation workshop filled quickly and some interested but disappointed people were added to a waiting list for this year. If you are interested in attending one of these workshops, please contact [BIO|FOOD|TECH](mailto:biofoodtech@biofoodtech.ca) (biofoodtech@biofoodtech.ca) and ask to have your name added to the waiting list. When we confirm these workshops, people on the waiting lists will be contacted on a first-come first-served basis. The waiting lists are not a guarantee of registration to the courses.

- **Cheesemaking Workshop**

A three-day workshop for budding artisan and industrial cheesemakers, consisting of a mixture of classroom sessions reviewing the technology behind cheesemaking and visits to the pilot plant for hands-on learning. This will be similar to the one conducted at BIO|FOOD|TECH in June 2012.



- **Distillation Workshop**



A five-day workshop for fruit growers and wineries interested in setting up a distilling business. A comprehensive course covering the fundamental technical aspects of distilling and equipment, as well as the business side: licensing, marketing, distribution and sales — an intensive course — you can attain all the information needed to start a distillery business. This will be similar to the one conducted in Feb/March 2013.

- **Fermentation Workshop**

A three-day workshop on fermentation for beers, distilled products, wines, vinegars and vegetables. Fundamental technical aspects of fermentation, equipment and set up will be covered during the course. This will be the first fermentation workshop offered by BIO|FOOD|TECH.

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Food Safety Workshops

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

Upcoming Courses:

[HACCP and the Control of *Listeria* Workshop](#) (3 days); Sept. 23-25, 2013, Baddeck, NS (Daily 9:00 am to 3:30 pm) Contact Jim Landrigan at (902) 368-5772; E-mail: jklandrigan@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](#)



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PEI Industry Tour & Networking Event October 30, 2013, 11:30 am to 2:30 pm



The Atlantic Section of the Canadian Institute of Food Science & Technology (CIFST) invites you to attend an industry networking event in Charlottetown, PE. The tour will visit two processing operations, a bio-food technology centre, and includes lunch.

Island Abbey Foods – visit the facility where award winning Honibe products are manufactured and learn about new products combining therapeutics with their honey drops.

BioFoodTech – visit PEI's 'Concept to Pilot to Market' centre, and tour their bio-processing facility. Learn how BioFoodTech works with private companies and collaborates with researchers to develop leading edge functional foods and ingredients. Network with colleagues as you enjoy a catered lunch at BioFoodTech.

PEI Brewing Company – visit PEI's largest brewery, which opened May 2013, and features a 50 hL brew house, fermenting and cold storage space, and a retail store. Samples included!!

Cost: \$15 CIFST members and \$10 students; \$20 non-members. Please confirm your attendance with joy.shinn@eastlink.ca. Further details will be emailed to CIFST members and posted on www.cifst.ca (Atlantic Section).

New Equipment at BioFoodTech: Benchtop Liquid Filler

The **GEN4 PRO/FILL 3000 Benchtop Liquid Filler** is equipped with a Waukesha Universal Series sanitary lobe pump, and the Oden Gen2 316L stainless steel positive shut-off nozzle, which enables free flow of very viscous, chunky, particulate and abrasive products. It has a footswitch control and a built in cycle timer for semi-automatic operation. The filler can control pump speed, volume, and cut-off adjustment which makes for drip-free operation. The entire fluid flow pathway is of sanitary tri-clamp construction . . . very easy to take apart for cleaning. This filler has a five gallon stainless steel cone hopper and can be connected directly to BIO|FOOD|TECH's pilot plant kettles for packaging liquid and semi-liquid products by either cool-fill or hot-fill methods.



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