



**BIO | FOOD | TECH**  
CONCEPT TO PILOT TO MARKET

October  
2017

## Three-day ARTISAN CHARCUTERIE Workshop – NEW DATES

Nov 6-8, 2017 @BioFoodTech



**Mike McKenzie**, award winning owner of *Seed to Sausage*, will share his charcuterie knowledge at BioFoodTech's three-day Artisan Charcuterie workshop. Participants will gain practical and technical knowledge to create small-scale artisan cured products. Topics include ingredients and ratios, proper processing techniques, equipment, and principles of fermenting and drying meats. Participants will also enjoy hands-on practice in the pilot plant - making and testing fermented meats - while learning how to manage microbial risks to create quality products that meet food safety regulations.

Register at 

**Cost:** \$475+HST Includes: course materials, breaks, lunches, and materials to make products.

**Contact:** Joy Shinn - [jmshinn@biofoodtech.ca](mailto:jmshinn@biofoodtech.ca) or call 902-368-5146

## FOOD PROTECTION WORKSHOPS

Recent food fraud and intentional adulteration scandals from around the world have highlighted the need to strengthen food fraud prevention measures as well as employ measures for food defense across the entire supply chain. Food Defense broadly addresses the food system's resilience to intentional attacks intended to cause harm. Harm may be economic, public health, or terrorism related.

This workshop will cover:

- Understanding Food Fraud
- Points of vulnerability
- Analytic screening technologies
- Mitigating risk with food safety strategies
- Identify emerging threats
- Developing a control plan



**Cost:** \$100 +HST

### Dates & Locations:

November 2, 2017 – Halifax, NS  
November 3, 2017 – Charlottetown, PE  
November 20, 2017 – Moncton, NB  
December 6, 2017 – St. John's, NL  
All workshops 9:00 AM - 4:00 PM  
Courses are limited in size. Book early!



### For More Information:

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## HELPING COMPANIES ENTER NEW MARKETS

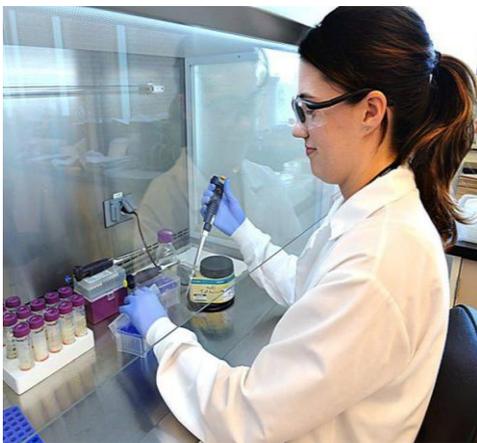
BioFoodTech's clients have received positive press about products they've successfully launched into new markets, including Seoul Foods, Maroun's, Fresh Start Fauxmage, and the PEI Waffle Company. Their products include kimchi, garlic spread, vegan/dairy free 'cheese' and potato waffles.

Two of these companies were selling products developed in their own restaurants, but needed access to larger equipment and facility in order to supply a regional retailer. In the other two cases, the companies had developed prototypes but needed further help with product development to transform their ideas into manufactured products. In all cases, they received technical support like food safety and shelf-life tests to ensure their products are safe and high quality. BioFoodTech helped three companies scale up to significantly larger production volumes, and evaluate equipment and process optimization most suited for production volumes. As a result, these companies are renting pilot plant space at BioFoodTech so they can test markets before moving on to the next level. In these cases, companies received support from Innovation PEI's Food Fund for rental costs. These products can be found at Sobey's in Atlantic Canada, Seoul Foods, Cedars and at PEI Waffle's mobile food truck when in season, and various other retail outlets in PEI.

Photo credits: PEI Guardian, CBC PEI, Salty Island



## PROBIOTICS FOR ANIMALS GETS TECHNICAL AND FINANCIAL SUPPORT



Monica Cella, an analytical research scientist with MicroSintesis, performs some colony forming unit testing

When it comes to probiotics, most people tend to think about eating yogurt containing good bacteria to combat bad bacteria. Now, however, a company known as MicroSintesis Inc. has produced an evolution to that standard thought with a new class of probiotic products called proteobiotics.

This is particularly important for one of the products the company is launching. The product is Nuvio and it reduces the need to use antibiotics in pigs to fight infections. Hannah McIver, the company's CEO, explained that in piglets the proteobiotics help reduce diarrhea and inhibit colonization of harmful bacteria in the gut. The other advantage is that the proteobiotics are effective in reducing the likelihood of an infection when bacteria are antibiotic resistant. Funding to Microsintesis from ACOA and the province will be used for rental space for research, development and manufacturing at BioFoodTech as well as the NRC lab. The funding will also be used for business development and marketing the company's new animal care proteobiotics. "We'll be able to effectively accelerate our launch," McIver said. "We'll be able to articulate clearly the message that there are alternatives to antibiotics that they are clinically effective." The company plans to hire four or five additional staff in Charlottetown within the next six months.

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