

BIO | FOOD | TECH
CONCEPT TO PILOT TO MARKET

Nov
2017

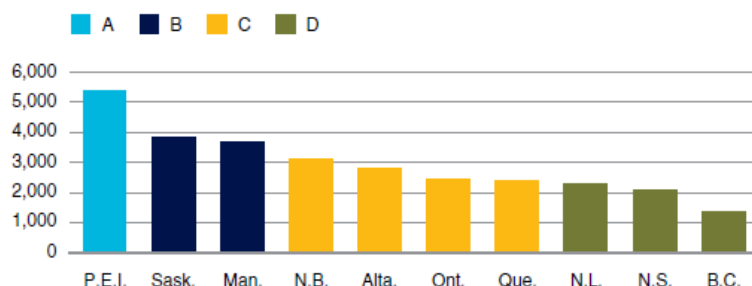
Canada's Food Report Card 2016

Recently, the Conference Board of Canada presented findings from its **Food Report Card 2016** at the Atlantic Food Summit. The report measures multiple metrics for the broad food industry, across Canada. Major categories include: Industry Prosperity, Healthy Food, Food Safety, Household Food Security and Environmental Sustainability.

According to the report, PEI received 7 grade "A's" out of 19 metrics. The food manufacturing sub-sector was particularly strong, with "A's" in 5 areas of Food Manufacturing: 1) per capita sales (revenue), 2) Growth, 3) Value Added, 4) R&D expenditures and 5) Exports. In fact, PEI led the country in two of these metrics -- per capita food revenues, and value added growth.

Some of the less stellar metrics included Healthy Food and Diets, Food Safety and Food Security. PEI came in middle of the pack with Environmental sustainability. Other metrics reported include areas around farming, such as revenues and capitalization. The report card can be accessed for free at [Conference Board of Canada](http://www.conferenceboard.ca).

Per Capita Food Manufacturing Sales, by Province, 2013
(\$)



SUPERFOOD IN A CANADIAN BOTTLE PROVES THE RIGHT MIX



A western PEI company is having great success sharing Prince Edward Island's abundant wild blueberries with the rest of the world. [PEI Juice Works](http://www.peijuiceworks.com) General Manager Jackson Platts says they recognized the opportunity to juice in bulk with the explosion of the craft brew market along the eastern seaboard. About 75 per cent of PEI Juice Works' 100 per cent blueberry juice is shipped to China, Taiwan, Japan, Barbados, the U.S. and Europe. Blueberries, which are considered a superfruit high in antioxidants and believed to have restorative qualities, are in high demand worldwide. "We can juice anything and - with the demand for peach, nectarine, tart cherry, cranberry, strawberry with the growing production of radlers and fruit beers - we are now supplying breweries, wineries and cider companies."

Each 375 ml bottle of juice contains just over one pound of wild blueberries. The addition of rhubarb, tart cherries and cranberries has created three unique blends that complement the natural essence of the wild blueberries.

"We continue to try to develop new products and new markets. Prince Edward Island is a great place to do business." Platts said the company has lots of supply from blueberry growers, along with a world-class cleaning, sorting and freezing facility with Wymans. "We have had very good support from Trade Team PEI, ACOA, the National Research Council, BioFoodTech and Innovation PEI.

Read the full story at [Food Island Partnership](http://www.foodislandpartnership.com).

CDN FOOD INDUSTRY RESEARCH & INNOVATION PRIORITIES

With the support of Agriculture and Agri-Food Canada and in conjunction with members of the Canadian Council of Food Processors (CCFP), Canadian Food Innovators (CFI) undertook development of a prioritized plan for food processing research and innovation in Canada at the company level.

This process included seven regional and one national meeting with representatives from large and small food and beverage processing businesses, the research community, government, and organizations that support innovation in the sector. An environmental scan of food processing innovation research in Canada and a nationally distributed survey were also completed.

As a result of this consultative process, the following priority research theme areas have been developed:

- **Solutions that build public trust and address consumer needs**
- **Food safety innovation**
- **Innovative technologies that contribute to sustainable practices**
- **Value-added products and processes for market growth and global competitiveness**



The full report and executive summary can be accessed [here](#).

NEW DOWNSTREAM PROCESSING EQUIPMENT AT BIOFOODTECH

PEI Bioscience Cluster partners took another step to address the manufacturing scale-up needs of the region's biotechnology industry with the unveiling of a new fermentation and downstream processing equipment suite at the BioFoodTech facilities in Charlottetown today.

Last month the governments of Canada and Prince Edward Island announced an investment of nearly \$1 million in funding for the new equipment to address a gap in the manufacturing infrastructure in the region. The equipment includes fermenters, centrifuge, a filtration unit and spray dryer.

Both Sean Casey, Member of Parliament for Charlottetown and representing ACOA, and Heath MacDonald, PEI Minister of Economic Development and Tourism, were on hand for the ribbon cutting ceremony. Other ceremony participants included Rory Francis, Executive Director of BioAlliance, Jim Smith, Executive Director of BioFoodTech and Jonathan Roepke, representing MicroSintesis Inc., Heather McIver, CEO, was unable to participate, but said that "MicroSintesis is Canadian owned and operated and proud to be part of the bioscience community. Together, with the support of federal and provincial governments, our company and our peers will continue to innovate and push forward the bioscience category as we build new product platforms delivering solutions to global health problems. MicroSintesis has R&D labs in Charlottetown and has begun scale up work at BioFoodTech's facility.



Jonathan Roepke, Hon. Health MacDonald, Rory Francis, Sean Casey MP, and Jim Smith at the ribbon cutting ceremony.

Read the full BioAlliance press release [here](#).

General Inquiries:

Tel: (902) 368-5548

Toll free: (877) 368-5548

Fax: (902) 368-5549

E-mail: biofoodtech@biofoodtech.ca

Mailing Address:

PO Box 2000, Charlottetown, PE C1A 7N8

Courier Address:

101 Belvedere Ave., Charlottetown, PE C1A 7N8

www.biofoodtech.ca

@Biofoodtech