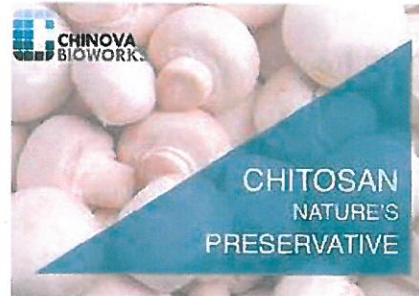




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September 2018

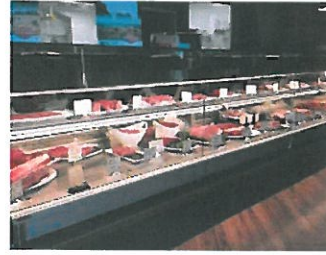
Chinova BioWorks Growing Support



BioFoodTech client Chinova Bioworks has been on a steady path of growth in both their operations and with investment support. Recently, they received seed financing, led by DSM Venturing and Rhapsody Venture Partners, to help bring their natural preservative products to market. The funding will help grow their team, scale up production and bring products to market faster. Earlier, Chinova worked with BioFoodTech staff and used our facility to test their scale up process and determine the optimal drying method for their mushroom based natural preservative. Shortly following this announcement, they received vegan and kosher certification from the Kashruth Council of Canada. Chiber™ is an antimicrobial food and beverage preservative made from a fiber extracted from mushrooms, called chitosan. It has the advantages of broad-spectrum antimicrobial effectiveness while being a healthy natural fiber that can be used in food and beverage applications. According to David Brown, Chief Operating Officer of Chinova Bioworks, "this is one of the first times that chitosan can be Vegan and Kosher certified". This is because Chiber™ is made from 100% white button mushroom fiber, whereas other chitosan is typically produced from shellfish shells. Chinova Bioworks is now making plans to return to BioFoodTech to manufacture Chiber™ for customers, using specialized equipment provided by the PEI BioAlliance.

NEW Butcher and Creamery Business - Now Open!

Well known company Masstown Market, and BioFoodTech client, has recently opened a new Butcher and Creamery business, adjacent to their Market property in Masstown, NS. "Masstown Butcher & Creamery" opened August 9, and has two distinct operating areas. One features a variety of fresh meat cuts offered daily, while the other has a selection of cheeses and dairy products from around the region. Soon, they will be offering their own milk, butter and cheese. BioFoodTech has been assisting them to evaluate by-product processing in their manufactured products. Visit [Masstown Butcher and Creamery](#) for more information.



FORAGE PRINCE EDWARD ISLAND A New Food Industry Symposium



Forage Prince Edward Island is an annual two-day industry symposium that celebrates food culture on PEI. It's all about sharing stories, real food experiences, education and networking. Ultimately it's an industry movement that will strengthen the Island's food culture and brand.

Be part of shaping our shared food stories and strengthening our food culture. Connect with passionate and talented industry players. Dive deep into the latest trends and opportunities impacting the local and national foodscape. Learn how we can leverage PEI's rich food assets and cement its reputation as a must-visit food destination by working together.

From thought-provoking panel discussions to cutting-edge industry seminars and a keynote from the leader of the vegetable-forward movement, chef Amanda Cohen, Forage will give you plenty of food for thought and inspired action.

You'll also be treated to an abundance of unforgettable food experiences, all as part of your registration, including a lobster luncheon and a roving feast at the Culinary Institute of Canada featuring Amanda Cohen of NYC's Dirt Candy. And as the epic finale to your Forage experience, you'll experience A Day of Country Fire at the Inn at Bay Fortune with host Chef Michael Smith, where you'll be invited to help create a Guinness World Record Charcuterie Board and indulge in a series of outdoor food stations.

If you believe that together we are stronger, you will find your tribe at Forage.

[Click here for more details about the program and to register.](#)

UPCOMING EVENTS



MARK YOUR CALENDARS

BioFoodTech|Food & Beverage Atlantic workshops:

- Sept 19–21 - HACCP and the Control of Listeria – Baddeck, NS
 - Oct 10 - Food Safety for Maintenance Staff, Moncton, NB
 - Oct 11 - Food Safety for Managers & Supervisors, Truro, NS
- Oct 16 - Allergen Risk Management for Food Processors, Ch'town, PE
- Oct 22–24 HACCP and the Control of Listeria Workshop, Halifax, NS
 - Oct 29 - Food Safety for Maintenance Staff, Ch'town, PE
- Oct 30 - Food Protection Strategies Including Food Defense and Food Fraud, Amherst, NS

Other events:

- Sept 27 - BioAlliance Founders & Mentors Mash Up, Charlottetown
- Oct 18-19 - Forage PEI, Charlottetown & Bay Fortune, PE



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