



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

Sept  
2017

## 3 day Artisan Charcuterie Workshop Sept 18-20 @BioFoodTech

**Mike McKenzie**, owner of **Seed to Sausage**, will share his award winning Charcuterie knowledge at BioFoodTech's **3-day Artisan Charcuterie workshop**. Participants will learn 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 various fermented meats, while learning how to manage microbial risks to create quality products that meet food safety and provincial regulations.

**Cost: \$475** + HST (15% discount for additional participants from same company).

Click [here](#) for more information or to register, or contact:

Joy Shinn @BioFoodTech: 902-368-5146 [jmshinn@biofoodtech.ca](mailto:jmshinn@biofoodtech.ca)

Eventbrite registration link:

<https://www.eventbrite.ca/e/3-day-artisan-charcuterie-workshop-tickets-37429748385?aff=es2>

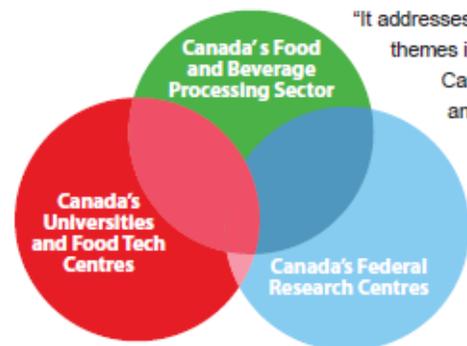


## Call for Food Research & Innovation Proposals

"It addresses the priority themes identified by Canada's food and beverage processing industry."

The Canadian Food Innovators (CFI) has posted a call for research and innovation proposals for Canada's food and beverage processing industry. This will be funded under the Canadian Agricultural Partnership – from 2018 to 2023. Documents are accessible at this [link](#) which describes the program, eligibility and funding.

BioFoodTech is pleased to share this information with our valued stakeholders and we encourage you to review the information and consider submitting a proposal. We also have E- and print brochures available upon request. **Proposals are due September 22, 2017**. If you are interested in meeting with BioFoodTech to explore possible projects and to obtain our assistance in navigating this opportunity and finding partners, please contact Bonnie at 902-368-5226 or email [bmaclean@biofoodtech.ca](mailto:bmaclean@biofoodtech.ca)



**For More Information:**

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## BioFoodTech Workshops

### ■ Food Safety for Managers & Supervisors Workshop Moncton NB, October 25, 2017

This food safety course conducted by BIO | FOOD | TECH is designed to introduce food safety concepts to managers and supervisors who work in food processing plants. Topics include: Importance of Food Safety, Food Safety Management Systems including Canadian Models (FESP, QMP), BRC and SQF, Implementation and Management of Food Safety System, and Front line Supervisors Responsibility. For more information or to register, click [here](#).

### ■ Plant Sanitation and Listeria Control for Plant Workers Halifax, NS, November 8, 2017

The purpose of this workshop conducted by BIO | FOOD | TECH is to help improve the effectiveness of plant sanitation workers by providing them with the necessary information to help understand their vital role in plant sanitation and the control of Listeria in their plant's environment and products. For more information or to register, click [here](#).

#### Other upcoming workshops include:

- **Food Protection Strategies: Food Defense & Food Fraud  
4 locations, Fall-Winter**
- **HACCP and the Control of Listeria Workshop  
Moncton NB, January 15-17, 2018**
- **Quality Control and In-House Laboratory Workshop  
Halifax, NS, February 7, 2018**

## CIFST Supplier Exhibit Planned for Maritimes

The Atlantic section of the Canadian Institute of Food Science & Technology – CIFST– is planning to host an exhibitor trade show in Moncton in the late fall. Suppliers who sell to the food industry are being contacted, including food ingredients, equipment, cleaning & sanitizing, testing and food technology companies.

If you are interested to receive more information or to exhibit, please email [cifst.atlantic@gmail.com](mailto:cifst.atlantic@gmail.com)



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