



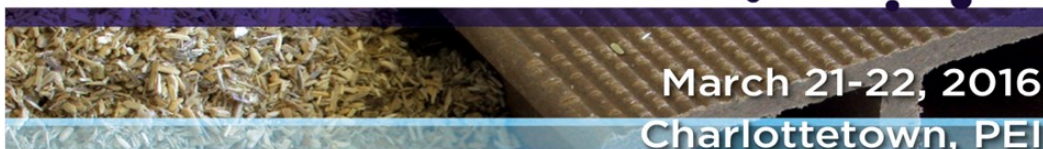
BIO | FOOD | TECH



CONCEPT TO PILOT TO MARKET

March 2016

ACCELERATING AGRI-ENTREPRENEURS AND INNOVATION



March 21-22, 2016

Charlottetown, PEI

Join BioFoodTech as we participate in a panel discussion on **Pathways to Market** at this event for Atlantic Canada's Agri businesses. Information will be shared on Agriculture Innovation, Finding and Accessing Capital, and will showcase local Agri-technology Entrepreneurs. There is plenty of opportunity to network at the reception the evening before. Registration is free and more details are provided here: http://www.bioenterprise.ca/index.cfm?page=conference_pei



Say "Cheese"



Successful Workshops Help Artisan Food Companies

BioFoodTech recently delivered two artisan workshops for Advanced Cheesemaking and Wild Fermentation. Most of the thirty-three attendees were already manufacturing or just getting started in these artisan businesses. Other participants included organizations that help the food industry through regulatory and technical support.

Workshops included classroom instruction on the science and technology, followed by hands-on practice of the art of making artisan foods.

An introductory Cheesemaking workshop is currently being planned. Please contact Joy Shinn (jmshinn@biofoodtech.ca) if you would like to receive further details.

"Wild" Fermenting Prep



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

Upcoming Fermentation and Distillation Craft Workshops

BioFoodTech is planning to host two upcoming workshops on Fermentation and Distillation. Topics will cover:

Intro to Fermentation

Basic fermentation principles (beer/wine/cider/mead)
Yeast and sugars, other ingredients
How to make, including natural fermentation
Bottling, carbonation
Measuring alcohol and quality tests
Hands on: Sabco, Brewmagic, Cider, Vinegar
Licensing/Standards/Regulations
Record keeping
Sampling products
Resources/Suppliers

Intro to Distillation

Basic fermentation principles (gin/vodka/whiskey/bourbon)
Raw materials for different spirits (grain, malt, tubers fruit, molasses)
Engineering, equipment, floor plans
Hands on with Artisan stills: heads, hearts, tails
Refining distillation – brandy, gin, etc. Alcohol and other measurements
Packaging and aging
Licensing/Standards/Regulations
Sampling products
Resources/Suppliers

We welcome your feedback regarding interest in these Artisan Craft workshops by completing our short [survey](https://www.surveymonkey.com/r/GPMVTBG) at: <https://www.surveymonkey.com/r/GPMVTBG>

Upcoming Food Safety Workshops 2016

It is anticipated that the following workshops will be held during 2016—dates are tentative. Please contact Jim Landrigan at jklandri@biofoodtech.ca if you have an interest to attend.

- HACCP and the Control of Listeria Workshop (3 days), Moncton, NB; to be scheduled in April.
- Food Safety for Maintenance and Supervisors (1 day), Moncton, NB and Halifax, NS; to be scheduled in September.
- HACCP and the Control of Listeria Workshop (3 days), Baddeck, NS; to be scheduled in September.
- Cleaning and Sanitation Practices Workshop (1 day), Moncton, NB; to be scheduled in November.
- Allergen Control Workshop (1 day), Halifax, NS and Moncton, NB; to be scheduled in December.

Microbiology 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.

- [Sample Submission form](#)
- [Requirements for the Collection and Shipping of Samples](#)
- [Requirements for the Sampling and Shipping of Shellfish](#)



<https://twitter.com/BioFoodTech>



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