



BIO | FOOD | TECH



CONCEPT TO PILOT TO MARKET

June 2014

The Golden Drop Wins Silver

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Daniel Ficza is better known locally for the fine honey produced at **Honeydew Apiaries**, Canoe Cove, PE, however, he has been producing his traditional mead wine under license since 2008. Mead is wine made with honey as its base rather than grapes. Daniel recently received international recognition at the 2014 Mazer Cup International Mead Competition. This is the largest mead competition in the world held in Colorado each year.

Mr. Ficza entered "**The Golden Drop**" in the Mazer Cup to see how his product would measure up in competition with larger scale commercial meaderies. He is pleased with receiving the Silver Medal in the Traditional Dry Mead category. Daniel said, *"As a small producer I was very pleased to have my mead recognized in such a prestigious competition."*



The Golden Drop has been described as clear and fruity with a hint of honey. It is best served chilled with your favourite meal or simply on its own.

As the only licensed mead maker on PEI, Daniel Ficza attended an **Artisan Fermentation Workshop** held at **BioFoodTech** in February to learn more about this craft. Since there are very few meaderies in the Maritimes, it was a good opportunity for him to meet with other vintners to discuss processing methods and learn about potential new products to make. Expert trainers from the Artisan Craft Distilling Institute, WA, taught the course at **BioFoodTech**. Daniel said, *"It was very interesting and helpful to learn from and talk to the experts. The highlight for me was discovering how to turn the fermented product into vinegar."*

Mr. Ficza is currently working, with technical assistance from **BioFoodTech**, to develop a mead vinegar.

The Golden Drop is available in most PEI Liquor Stores and at the farm located at 6718 Route 19, Canoe Cove. Contact Daniel Ficza at peihoneywine@gmail.com.

This client profile is published with the permission of Honeydew Apiaries.

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

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.

Links to Sampling Instructions:

[Sample Submission form](#)

[Requirements for the Collection and Shipping of Samples](#)

[Requirements for the Sampling and Shipping of Shellfish](#)

SUCCESS STORIES

BIO|FOOD|TECH is committed to the security and confidentiality of our clients' information. Project information, reports and study results belong to the client and are not developed for publication. Consent to reveal general activities has been received from some of our clients. These are published within our newsletters and on our website.

See [Success Stories](#)



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Agri-Marketing Program Market Development Stream for SMEs

Agriculture & AgriFood Canada has launched a program to support agriculture, agri-food, fish and seafood companies to expand their export markets. The program can support Small and Medium Sized Enterprises (SMEs) in implementing their international market export plans by providing up to \$50,000 non-repayable contribution. A full program guide for this SME funding is located at <http://www.agr.gc.ca/eng/?id=1397220184548>, and provides information on how to apply.

Cost-Effective Nutrition Labelling by Calculation Available at BioFoodTech

BioFoodTech uses professional software, **Genesis R&D**, to generate nutritional facts tables. The **Genesis R&D** program provides access to current US and Canadian databases of over 20,000 food items and ingredients. Nutritional labels can be generated by submitting the product formula, a precise listing of ingredients and processing method. To provide accurate nutritional values, the software allows for correction of moisture and fat content depending on which cooking techniques were applied.

Use of **Genesis R&D** is particularly important to bakeries, butcher shops and other small food producers. Considering the large number of food items produced by bakeries, the software-generated nutritional facts table is a more cost effective approach and will allow small food manufacturers to comply with the Canadian Food and Drug and US Regulations.

For further information, contact Gosia Zawadzka, Senior Analytical Technologist, Email: MGZAWADZ@biofoodtech.ca

Food Safety Workshops

(Registration forms and course outlines are available on the www.biofoodtech.ca website)

[HACCP and the Control of Listeria Workshop](#) (3 days), Sept. 15-17, 2014, Inverary Resort, Baddeck, NS.

If you are interested in a food safety course at your plant or in your area, contact Jim Landrihan at (902) 368-5772; E-mail: jklandri@biofoodtech.ca for further information.

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