BIO | FOOD | TECH

CONCEPT TO PILOT TO MARKET

April 2012

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***

Inside this issue:

Ceapro Develops Dehydrated Beta-Glucan

Ceapro PEI is a branch of **Ceapro Inc.**, based in Alberta, and has had a laboratory operating on Prince Edward Island for nearly two years. They have been producing beta-glucan and other therapeutic ingredients from oats for the past fifteen years.

Unlike other oat beta-glucans of high molecular weight (800-1500 kDa), CP oat beta-glucan has been shown to effectively penetrate into the skin. **Ceapro's** proprietary extraction and formulation technologies produce a liquid beta-glucan for use in nutraceuticals, personal care products, and pharmaceutical applications.

Ceapro has now succeeded in making beta-glucan in dried form at BIO|FOOD|TECH's pilot plant in Charlottetown, Prince Edward Island. This new **dehydrated beta-glucan** is an improvement over the liquid beta-glucan now used because it is preservative-free, will have a long shelf-life, and is very light in weight to transport. Process data obtained though studies will allow **Ceapro** to determine the economic viability of this novel and innovative process.

The extraction vessel that was used to produce the dehydrated beta-glucan is unique and some of its parts were tailor-made specifically for **Ceapro's** beta-glucan process. The vessel uses recycled carbon dioxide and is very environmentally friendly. Bernhard Seifried of **Ceapro** noted in a CBC Compass interview that, "We wouldn't have been able to perform this pilot scale production anywhere else in Canada". BIO|FOOD|TECH was pleased to be contracted for the $40,000 project and is looking forward to further project work with **Ceapro**.

Food Safety Workshops

Upcoming Courses:

Understanding and Implementation of the Health Canada *Listeria* Policy for Ready-to-Eat Foods, Charlottetown, PE (Date and further information will be posted on the BIO|FOOD|TECH webpage when it becomes available; Contact: Jim Landrigan at (902) 368-5772; E-mail: jklandri@gov.pe.ca for further information.)

If you would like a food safety course held in your area, please contact BIO|FOOD|TECH at 902-368-5548.

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

ISO 9001:2008 FM 62657

Standards Council of Canada Accredited Laboratory Scope of Accreditation 323 Conseil canadien des normes Laboratoire accrédité Portée d'accréditation 323 TM

APEX Foodservice & Hospitality Trade Show, April 14-16, Halifax, NS — Largest food tradeshow in Atlantic Canada — Please visit the BIO|FOOD|TECH booth.

Featured Equipment: Dixie UVGD-AL15 Vacuum/Gas Double Seamer

By Lilian Yu, Food Scientist

The **Dixie UVGD-AL15 Vacuum/Gas Double Seamer** is a newly acquired machine at BIO|FOOD|TECH. It is designed for forming a hermetic seal between a can cover and a can body. The Vacuum/Gas Double Seamer is an air lift/direct drive seamer, equipped with a 0.65 HP gearhead motor drive and electrically controlled clutch/brake/air lift/vacuum system, and a vacuum pump rated 29.8" Hg. It offers choice of vacuum only, vacuum then gas, or atmospheric double seaming. The machine may accommodate can sizes of 2" to 6-1/4" diameter up to 15" tall.

This is a valuable addition to our equipment inventory. This can seamer works together with our pilot plant retort to allow us to test and produce samples of canned food.

BIO|FOOD|TECH - PEI Science Fair Awards

April 3, 2012 — BIO|FOOD|TECH provided three awards to deserving projects in the Food/Bioscience fields. The winners are:

Andrée Roy-Garand, of Summerside Intermediate School: project titled ***Natural or Conventional***. Andrée's project compared the impact on common bacteria from natural product extracts versus more mainstream commercial products.

Rachel Hamilton, of Immanuel Christian School: project titled ***Does Food Colour Affect Taste***. Rachel discovered not only that colour can negatively or positively impact the taste of food, but she also concluded that the colouration of food can be used to make food more appealing in the highly competitive food marketplace.

Brenna Howatt, of Gulf Shore Consolidated: for project titled ***Lactose: Optimize Your Digestion*.** Brenna investigated Lactose intolerance and specifically the enzyme lactase and how it is used to help break down lactose for easier digestion of dairy products.

Andrée Roy-Garand of Summerside Intermediate awarded BIOFOODTECH prize. She also placed first in the Junior High School category. (Photo: S.Gould)

BIO | FOOD | TECH
CONCEPT TO PILOT TO MARKET

General Inquiries
Tel: (902) 368-5548
Toll free: 1 (877) 368-5548
Fax: (902) 368-5549
E-mail: biofoodtech@biofoodtech.ca

Mailing Address
BIO|FOOD|TECH
P.O. Box 2000
Charlottetown, PE C1A 7N8

Courier Address
BIO|FOOD|TECH
101 Belvedere Ave.
Charlottetown, PE C1A 6B3