



FOODTECH Canada™

All the ingredients for commercial success



Who is FOODTECH Canada?

FOODTECH Canada is a federally incorporated network of leading innovation and commercialization Centres from across Canada.

What is FOODTECH Canada?

FOODTECH Canada is a single portal that connects industry to our network. Our partners are committed to turning research and development into innovative commercial products for the food and bio-products industry. Collectively, our Centres work with more than 1,000 companies annually. Over \$20M in technical and business services are delivered through the coordinated efforts of more than 190 technical staff with expertise in food science, engineering, bio-processing and natural health. This cross-Canada network houses over \$65M in processing and analytical equipment, with specialized laboratory, pilot plant and commercial manufacturing facilities.

FOODTECH integrates a powerful combination of expertise and infrastructure from nine provinces into a seamless system accessible anywhere in Canada.

Why was FOODTECH established?

FOODTECH members provide innovation and commercialization support to companies who are looking to develop and manufacture new products and ingredients that can successfully compete in the local or global economy.

FOODTECH Centres provide a suite of food technology services, from prototype to full-scale manufacturing, for foods, ingredients, nutraceuticals, and bio-products.

FOODTECH's business and marketing support helps manufacturers improve their competitiveness, while meeting regulatory requirements for trade.

FOODTECH bridges industry, government and applied research organizations, to tackle national R&D projects that no single organization can do as effectively on its own. In addition, the network leverages the synergies each centre has created between their organization and those in health, feed, fuel, and related applications.



- BC Agri-Food Centre • BC**
- Food Processing Development Centre • AB**
- Food Centre • SK**
- POS Bio-Sciences • SK**
- Food Development Centre • MB**
- Canadian International Grains Institute • MB**
- Guelph Food Technology Centre • ON**
- Cintech Agoalimentaire • QC**
- Merinov • QC**
- Canadian Institute of Fisheries Technology • NS**
- PEI Food Technology Centre • PE**
- Centre for Aquaculture & Seafood Development • NL**



FOODTECH members enhance the innovative performance of the food and bio-products sector through these services:

- Product & Prototype Development
- Process Design & Optimization and Equipment Evaluations
- Interim, Toll & Commercial Manufacturing & Incubation
- Food Safety, Auditing, Quality & Regulatory Support
- Sensory Analysis & Shelf-Life Determinations
- Sustainable Processing & Energy Audits
- Functional Food, Nutraceuticals and Natural Health Product Development
- Technical Training & Industry Symposia
- Technology Sourcing & Assessment
- Competitive Business & Market Intelligence

...housed within a combined total of 250,000 sq ft of laboratory, pilot and commercial facilities.

How does FOODTECH help?

FOODTECH Canada provides technical and business support through the development and launch phases – which is what many companies need to boost their innovation capacity. Specifically, FOODTECH helps the sector:

- Reduce the risk and cost of innovation of bringing new products and processes to market;
- Increase speed to market by shortening the product development cycle;
- Link to needed technologies, funding, and partners;
- Generate market access through contacts, production of test market prototypes, and support to meet buyer and regulatory standards;
- Create new manufacturing businesses through access to incubation facilities; and
- Overcome barriers to innovation, and improve lean productivity and sustainability through increased skills.

What lies ahead?

FOODTECH Canada is focused on leveraging expertise from the network to help industry meet challenges ahead. This includes work on these **national** projects:

- Development of new products and ingredients with identified health benefits, including reduced sodium;
- Access to additional control methods for *Listeria monocytogenes*; help to implement best practices in industry; and research into processing conditions on pathogenicity;
- Development of more robust and connected Research2Business models from government and university outputs and greater industrial linkages;
- Improved technology transfer outcomes by bridging proven technologies between international or national inventors and Canada's SMEs, all supported by market and business intelligence;
- Validation of research outcomes and innovations and their benefit to industry and consumers; and
- Understanding and supporting the next generation of technology needs for the industry sector.

JOIN WITH US TO BUILD A STRONGER NETWORK OF CANADIAN FOOD INNOVATION AND COMMERCIALIZATION PARTNERSHIPS

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