

# *Testing/Product Development*



# Acadia University

## School of Nutrition and Dietetics

The University's School of Nutrition and Dietetics offers sensory analysis and evaluation for a wide variety of agri-Food products. The sensory laboratory has nine computerized stations with additional space for food preparation. The facility is operated on a cost-recovery basis.

A first-run analysis usually costs the client about \$3000.00 with subsequent runs of half that amount.

The School works closely with the Atlantic Food and Horticulture Research Centre in Kentville and the Acadia Centre for Small Business and Entrepreneurship.

Occasionally, the school will offer sensory analysis workshops and limited consulting services in the area of sensory analysis, product development and marketing plans.

Two full-time staff oversee the sensory analysis facility and clients come from Nova Scotia, New Brunswick, Ontario, Quebec and other Eastern Canadian locations.

### **Contact**

Elizabeth M. Johnson, Director  
School of Nutrition and Dietetics  
Wolfville, NS

Canada B4P 2R6

Tel: (902) 585-1366

Fax: (902) 585-1095

E-mail: [Elizabeth.Johnston@acadiu.ca](mailto:Elizabeth.Johnston@acadiu.ca)

# AgriTECH Park Inc.

Positioned as “Atlantic Canada’s Bio-economy Village”, AgriTECH Park serves as the commercialization wing of its neighbouring university, the Nova Scotia Agricultural College. The Park is also home to a number of knowledge and extension-based organizations, which have the resources and expertise to help grow new bio-based businesses in the region. The Park’s mandate is to provide the fertile environment necessary to assist knowledge-based companies grow and develop innovative bio-economy products, services and technologies within the agri-food and seafood sectors.

AgriTECH Park’s 16-acre campus offers buildings which are suitable for custom development, laboratory space and light processing as well as storage capacity. Current clients include:

Dairy Farmers of NS	Pizza Me	Advocate Printing &
AgraPoint International	Canadian Spirit Packaging	Publishing
Azar Agriculture	Agriculture and Agri-Food Canada	M2 Horticulture
Nova Mariculture	Nova Scotia Health Promotion	
Performance Genomics	NS Co-operative Council	

The newest addition to AgriTECH Park is the “Atlantic Bioresource TechnoVenture Centre”. It is a joint initiative of the Nova Scotia Department of Agriculture and Fisheries and Nova Scotia Agricultural College. The Centre’s focus will be on the transformation of Atlantic primary bioresources into high value bio-actives, nutraceuticals, functional ingredients and advanced food products.

## **Contact**

K. Laurie Sandeson

Phone: (902)-896-7270

Fax: (902)-896-7276

E-mail - [ksandeson@nsac.ca](mailto:ksandeson@nsac.ca)

Web Site - [www.agritechpark.com](http://www.agritechpark.com)

# Atlantic Food and Horticulture Research Centre

The Kentville, Nova Scotia, facility has a food processing pilot plant aimed at research in process development that carries out co-operative projects with industry in the fields of energy, fruit and vegetable processing, and transportation.

This facility does not have a mandate for new product development, but rather is focused on collaborative fundamental research projects. Research scientists at the Centre often partner with the Industrial Research Assistance Program (IRAP), commodity associations and Acadia University's School of Nutrition and Dietetics in Wolfville, Nova Scotia.

## **Contact**

Dr. Roy Bush, Assistant Director  
Atlantic Food and Horticulture Research Center  
32 Main St.  
Kentville, NS  
B4N 1J5 Canada  
Office: (902)-679-5700  
Fax: (902)-679-5784  
Email: [BushR@agr.gc.ca](mailto:BushR@agr.gc.ca)

# Dalhousie University

## Food Science and Technology

Established in 1979, the Food Science and Technology Program at Dalhousie University in Halifax, Nova Scotia is a specialized resource centre for research and education in food science and process engineering.

Inquires on all aspects of food processing are welcome. In depth R & D services are provided to industry, government and international organizations on a cost recovery basis. Food industry entrepreneurs and small and medium size Canadian companies may access problem-solving and short-term technical assistance through a food science extension advisory service supported by the National Research Council of Canada, Industrial Research Assistance Program.

Approximately 15 faculty and staff with substantial experience in working with clients based in Atlantic Canada, the United States and overseas are employed in the food science group.

Areas of specialization include:

- Seafood biochemistry and toxicology
- Process and product development
- Fats and oils
- Brewing
- Food microbiology
- Food texture and rheology
- Food safety
- Quality assurance and management programs

Food Science and Technology facilities include a test kitchen, sensory panel room, non-registered food processing pilot plant and well-equipped food analysis labs.

Hands-on training, food science education and custom workshops of interest to industry are offered on campus and at other locations. Bachelors of Applied Science (BASc), Masters (MSc), and Doctoral (PhD) degree level studies are provided through Dalhousie University's Food Science and Technology academic program.

### **Contact**

Kathy Spencer

Food Technologist, Dalhousie University

Phone: (902)-494-6030

Fax: (902)-420-0219

Web Sites: <http://www.dal.ca/~foodsci> and  
<http://www.dal.ca/~cift>

E-Mail: [food.science@dal.ca](mailto:food.science@dal.ca)

# Industrial Research Assistance Program (IRAP)

The Industrial Research Assistance program (IRAP) has been offered by the National Research Council for over 50 years to small and medium-sized enterprises. IRAP is delivered by a nation-wide network of more than 260 Industrial Technology Advisors (ITAs) who consist of scientists and engineers who work in consultation with small and medium-sized business owners to solve technical problems and to turn good ideas into commercially viable products and services.

The main elements of IRAP include technical advisory services, technical information sourcing as well as Research and Development funding. IRAP can assist in locating technical patent information, technical assistance, resources and facilities, financial, marketing and management tools and expertise. By providing financial resources to support strategic R & D activities, IRAP helps small and medium-sized companies develop their in-house technical capabilities by employing appropriately skilled people.

Based on demonstrated need, IRAP may make a contractual contribution to a project in support of labour costs up to a maximum of 50% of the overall project cost. IRAP can support activities such as:

- Feasibility studies
- Strategic technology planning
- Technical analysis
- Product and process development
- Access to technology and resources in Canada and abroad

Whether a business is at the idea formulation stage, in the midst of product development, or on the verge of going to market, IRAP can help move the process ahead. ITAs can help a business achieve maximum results through sustainable development by looking for ways to enhance product design, and reduce production costs and waste.

## **Contact**

NRC Regional office, Halifax (902)-426-3138  
or one of the following agri-food ITAs:

Don MacAulay, Kentville (902)-679-5547

Steve Owen, Halifax (902)-426-2455

Andy Woyewoda, Halifax (902)-426-4670

Website: [www.irap-pair.nrc-cnrc.gc.ca](http://www.irap-pair.nrc-cnrc.gc.ca)

# Prince Edward Island Food Technology Centre

The P.E.I. Food Technology Centre (FTC) facility includes an instrumentation laboratory, microbiological and chemical laboratories, and a product development laboratory. Commercial-scale food products and food processes are developed in two CFIA-registered pilot plants. A wide array of state-of-the-art scientific instruments, with on-line data management and statistical analysis are in place for analyses, food quality and safety programs, and basic research. New natural products extraction suites have recently been equipped.

FTC was established in 1987 to provide technical support to the food processing industry on Prince Edward Island. Since then, FTC has strategically developed its infrastructure and has attained recognition as a quality technology provider to its many local, regional, national and international clients. FTC continues to improve its services to the food processing industry in areas of food product and process development and laboratory services, and now has expertise and infrastructure in place for bioresource upgrading. The P.E.I. Food Technology Centre is an ISO 9001:2000 registered company, providing consistent quality to its clients. Situated on Canada's east coast in Charlottetown, Prince Edward Island, the 20,000 square foot facility is located within a scientific community that includes the University of Prince Edward Island, NRC Institute of Nutrisciences and Health, Canadian Food Inspection Agency Laboratory, and Agriculture and AgriFood Canada Crops and Livestock Research Station.

FTC is recognized as a HACCP Training Centre of Excellence by the SQF Institute in their registry of HACCP providers.

FTC is a multilingual and multicultural company. In addition to fluency in English of each of our staff members, collectively the FTC team has working knowledge of French, Chinese (Mandarin), Polish, Korean, Urdu, Punjabi and other languages. FTC staff members have a unique understanding of the international market and are well equipped to identify and satisfy the needs of this multifaceted domain.

The PEI facility charges on a fee for service basis.

## **Contact**

Phone: (902)-368-5548

Toll free in 902 area: 1-877-368-5548

Fax: (902)-368-5549

Web Site <http://www.gov.pe.ca/ftc/index.asp>

# Research and Productivity Council

## Food, Fisheries and Aquaculture

RPC's Food, Fisheries and Aquaculture Department provides research, development and analytical expertise on a fee-for-service basis to clients in business and government concerned with the development of the aquaculture, food and seafood industries.

RPC's Microbiology Laboratory has been providing diagnostic services to customers in the food, beverage, feed and environmental industry sectors for over 30 years. To keep pace with our customers' needs, we hold accreditation with the Standards Council of Canada (SCC/CFIA), the Canadian Association of Environmental Analytical Laboratories, and are Registered to the ISO 9001:2000 Standard.

We provide the following microbial analyses for a variety of matrices, on a regular basis. For non-standard analyses, we can also develop a program to meet customer needs.

### LABORATORY ANALYSES

- Bacterial and viral fish pathogens
- Genetic testing
- Forensic analyses
- Food safety and quality testing
- Potable water testing
- Nutritional analyses
- Animal feed testing
- Mineral bio-leach bacterial DNA profiling

#### **Contact**

Joel Hill

Manager, Business Development,

Analytical Services

Phone: (506) 460-5776

Website: [www.rpc.ca](http://www.rpc.ca)

# University of Moncton Food Research Centre

The research and development work undertaken at the Food Research Centre focuses on the agri-food and marine sectors. It provides research services primarily to food processors in the Atlantic food industry with emphasis on New Brunswick clients.

The Centre's services include:

- New product and process development
- Optimizing or reformulating existing product lines
- Concept development and evaluation
- Scale-up assistance
- Shelf-life/stability studies
- Chemical, microbial and sensory analyses

The Food Research Centre is also involved in professional training programs (ie quality control and technical skills). The Centre has a library and database of the latest food science and technical information for maintaining a competitive edge. The Centre is a registered ISO 9001 company.

## **Contact**

Phone: (506)-858-4284

Fax: (506)-858-4540

Web Site <http://www.umoncton.ca/cra>

# The Food Chain Ltd.

The Food Chain Ltd. provides consulting services to food processors and manufacturers in Canada, Europe, the United States and Central America/Caribbean, from its base in Canada.

Whether long established in the food industry or just beginning to entertain the idea of hitting the market with your grandmother's oatmeal cookies, The Food Chain Ltd. can assist you in taking your initial concept to a finished product that meets the requirements and expectations of the regulatory agencies and the retail or food service sectors. TFC - developed products have won American Taste Awards of Excellence and First and Runner-Up awards at The Canadian Fine Food Show.

An extensive food knowledge base, and over twenty years experience in this field, enables The Food Chain Ltd. to offer technical assistance in chilled, frozen and shelf-stable foods and to all food sectors including fish and seafood, baked goods, meats, sauces, dressings, produce and dairy.

Some of the services offered by The Food Chain Ltd. include:

- Developing product prototypes
- Determining a product's quality shelf-life (real time & accelerated testing)
- Fine-tuning formulations to ensure the targeted physical & microbiological quality are maintained through the desired shelf-life period
- Calculated and or laboratory nutritional analyses
- Preparation of nutrition panels, ingredient declarations & other required label information for Canada, UK, United States & other countries
- Regulatory consultations for food product labels for Canada, Europe, United States & other countries
- Providing ingredient specifications & possible suppliers
- Assisting at the plant start-up
- Third party assessment of product quality or foreign materials
- Evaluating food product integrity

## **Contact**

Carol Crouse, Food Technologist  
19 Fallow Lane  
McLeod Hill, NB  
Canada E3A 6A7  
Phone: (506)-455-FOOD  
Fax: (506)-455-3666  
E-mail: ccrouse@nbnet.nb.ca

# Silliker Canada Cooperation

Silliker Canada Co., a full-service technical facility, is a leader in contract research, routine testing, process monitoring and improvement. With a staff of about 80 employees at its Markham location, including microbiologists, chemists, food scientists and packaging technologists, Silliker Canada is an integral part of the worldwide Silliker network of 25 laboratories in 10 countries. Experienced in all segments of the food industry, including retail, Silliker Canada also serves the Health and Beauty Aids (HABA) and consumer goods industries.

Silliker, Inc. acquired Canada's leading food testing and consulting organization, Diversified Research Laboratories Inc., in the fall of 1999. By combining Diversified, established in 1947, with its own Canadian subsidiary, Silliker is able to offer Canadian food manufacturers, distributors and retailers comprehensive services to ensure the safety, nutritional value and quality of their products. Over 50 years of experience in the chemistry, microbiology and physical testing areas, combined with the extended capabilities worldwide of auditing, technical consulting, and education, makes Silliker Canada Co. the choice for Canadian manufacturers and retailers in an increasingly global marketplace.

## ***Lab Services:***

- Microbiology
- Nutritional Labelling
- Chemistry & Physical Testing
- Shelf Life
- Retail Testing

### **Contact**

Silliker Canada Co.

90 Gough Road

Markham, Ontario

Canada L3R 5V5

Tel.: (905) 479-5255

Fax: (905) 479-4645

E-mail: [CustomerCare@SillikerCanada.com](mailto:CustomerCare@SillikerCanada.com)

Website: <http://www.silliker.com/canada/home.php>

# Maxxam Analytics

Major food companies and Government agencies choose Maxxam because of our:

**Experience:** Maxxam has provided high quality analytical support to the food industry for more than 30 years. We are consistently chosen by government agencies as a major provider of contract analytical services.

**Expertise:** With Maxxam you have access to scientific professionals in a variety of disciplines including food science, food chemistry, microbiology, veterinary drug analysis, residue chemistry, genetics, HACCP, food safety, analytical chemistry and environmental science. No other organization offers the complete range of expertise necessary to support your food safety initiatives.

**Quality:** At Maxxam, we take quality seriously so you can rest at ease. We are accredited by the Standards Council of Canada (in partnership with CFIA) for more tests than any other organization in Canada.

**Technology:** Many of our clients benefit from our extensive investment in technology. Our customers use Maxxam's proprietary FoodLink software to streamline their data handling process and to enhance their food safety programs through its data trending capabilities.

For further information,

## **Contact**

Keri MacKay, Project Manager  
Maxxam Analytics Inc.  
200 Bluewater Road, Suite 105  
Bedford, NS B4B 1G9  
Phone: (902)-420-0203 ext. 233  
Toll Free: 1-800-565-7227  
Fax: (902)-420-8612  
Email: [keri.mackay@maxxamanalytics.com](mailto:keri.mackay@maxxamanalytics.com)

# University of Guelph

Today's consumer expects the highest standards of food quality and safety. To meet such demands, Ontario food producers, processors and regulators rely on a variety of sophisticated methods to ensure the integrity of food products and resources. **Laboratory Services** provides **analytical, research, regulatory testing** and **consultative services** in support of agriculture and food excellence. In addition we offer a comprehensive laboratory diagnostic and consultation service for both food producing and companion animals, including a disease surveillance program for food-producing animals.

The division provides an integrated multi-disciplinary approach to laboratory services for its clients. Laboratory support and testing programs are of the **highest quality**. With a quality system that is registered to the **ISO 9001:2000 standard**, Laboratory Services is also accredited by such organizations as the American Association of Veterinary Laboratory Diagnosticians and the Standards Council of Canada. Laboratory Services helps to ensure the quality and safety of Ontario's food supply from production through to processing.

With over thirty specialized laboratories and a full complement of scientific and technical staff, Laboratory Services is able to provide advanced, high value technology to support industry, government and academia. As such, the Division helps maintain and improve the environmental sustainability of Ontario's agriculture and food system.

Please send comments, suggestions, or inquiries to:

## Contact

University of Guelph  
Laboratory Services Division  
P.O. Box 3650, 95 Stone Road West,  
Guelph, Ontario N1H 8J7  
Tel.: (519)-767-6299  
Email: [info@lsd.uoguelph.ca](mailto:info@lsd.uoguelph.ca)

# JR Laboratories Inc.

JR Laboratories was incorporated in Burnaby, B.C. in 1988 and has been operating in Atlantic Canada since 1997. We provide a wide range of analytical services and professional consulting to the industry and to government agencies. Our laboratory specializes in food safety, food composition and natural health product testing. We have various accreditations from the Standards Council of Canada (ISO 17025), the Canadian Association of Environmental and Analytical Laboratories (CAEAL), the Canadian Food Inspection Agency, Health Canada (GMP), the United States Food and Drug Agency and the Quality Management Institute (ISO 9000).

Our services include

- Contaminant testing (e.g. pesticides, PCBs, drug residues, toxins, trace metals, food colours, food additives and extraneous matter) in fish, meat, water, fresh & processed fruit and vegetables, dairy products, edible oils, eggs, honey, wine and natural health products.
- Complete analysis as required for Canadian and US nutritional labeling requirements, including the preparation of nutrition labeling panels.
- Identification and enumeration of common food and waterborne pathogens including *E. coli*, *Staphylococcus*, *Salmonella*, *Listeria* and *Yersinia*.
- Import and export inspection of a variety of products including canned foods, processed fruit & vegetables, and natural health products.
- Identification and quantitation of active components and the assessment of microbial quality of natural health products.
- Sensory and physical testing of final products to evaluate compliance to standards of quality, contents, presentation, workmanship and container integrity.

In addition to specific analytical services, JR Laboratories provides a wide range of professional consulting services in several areas of food safety, conducts training on a variety of similar topics and engages in Research and Development Projects with industry and with government agencies.

## Contact

Phone: (902)-483-2759 or (902)-483-9777

Fax: (902) 826-1768

Website: [www.jrlabs.ca](http://www.jrlabs.ca)

