

# The Food Development Centre

## *Growing the Food Industry in Manitoba*



FOOD  
DEVELOPMENT  
CENTRE  
*Growing Opportunities in Food*

Tim Hore  
General Manager

# Mandate

- To assist the Manitoba agri-food industry in the development and commercialization of conventional and functional foods and natural health products.



**Federally Registered**



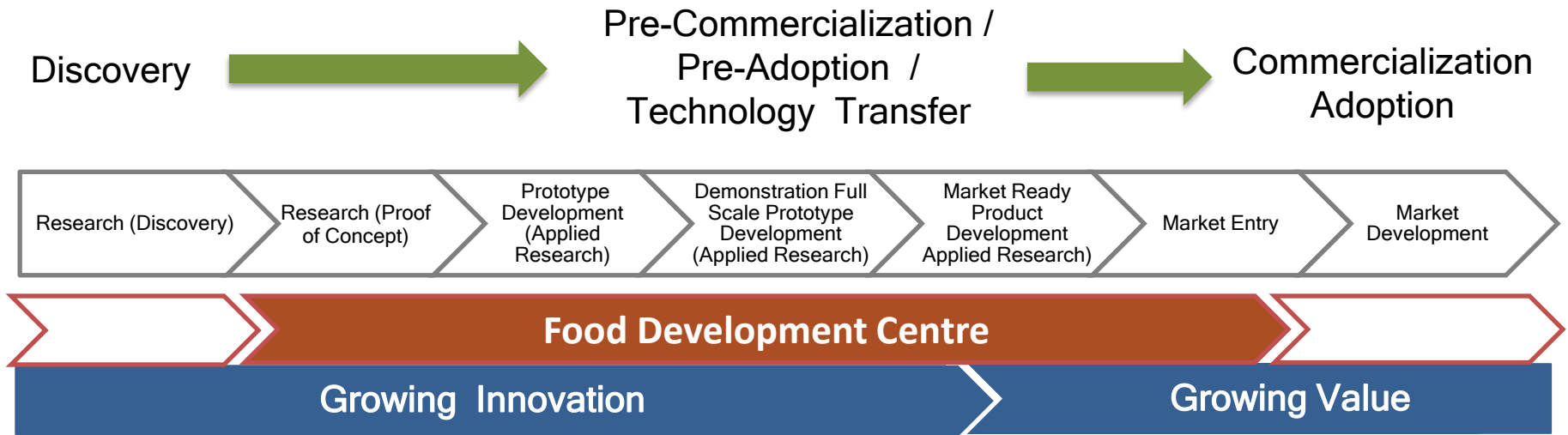
**Organically Certified**



**Health Canada**



# Food & Agri-Product Innovation Continuum



# Growing the Manitoba Food Industry



**Vision:** Agriculture, agri-food and agri-product industries will be key economic drivers for Manitoba

**Research** Proof of concept

**Prototype Development** applied research

**Scale-up** applied product and process development

**Market Ready** pilot plant and incubation production

**Connect** innovative external technology with Manitoba processors and industry associations who can use it to **grow business**

**Build and differentiate** Manitoba health food and functional food ingredient industry



# Our Business Lines

## Current Service Line

### Consultation

- Applied R & D
- Nut. Labelling
- Sensory Evaluation
- Shelf-life Testing
- Regulatory Affairs
- Technology Transfer

### Pilot Plant

- Processing Suites – Interim
- Equipment Rental
- Incubation – Long Term
- Contract Manufacture

## New Service Line

### Training

- Workshops
- Food Safety
- On-site training



# Consultation Highlights

- 39 prototypes developed and 6 products launched by clients.
- Nutritional labelling and regulatory consultation



# Pilot Plant Highlights



## **2014-2015:**

Assisted 22 agri-food businesses.

Retail value of products produced ~\$3.7 million



# Industry-Driven Training

- Skill development
- Technology Transfer
- Hands-on demonstrations in the pilot plant
- Classroom training
- Topic areas:
  - Fruit Preservation
  - Allergen Management
  - Sanitation Practices and Programs
  - Microbiology
  - Meat Processing
  - Food Labelling
  - Packaging

## Manitoba Co-OPERATOR



### The meat of the matter in making sausage

Workshop at Food Development Centre helps both professionals and amateurs learn the craft of sausage making.





# Success Stories



Birch syrup



Dipping sauce



Hemp snack



Lentil energy bar



Smoked cheese



Tea leaves



Berry puree



Roasted pea snack

# Developing Foods to meet Canadian Health Claims and taking Canola Oil Artisanal

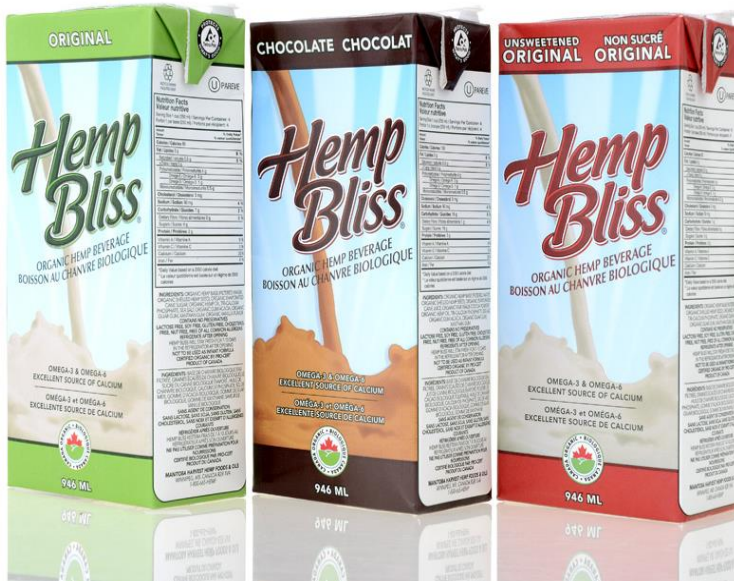


# GORP - *stands for good old raisons and peanuts*





# Manitoba Success Story





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