The Food Development Centre

Growing the Food Industry in Manitoba

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

Discovery → Pre-Commercialization / Pre-Adoption / Technology Transfer → Commercialization Adoption


Food Development Centre

Growing Innovation → Growing Value
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
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

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

Smoked cheese

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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