

There's more we can do!

Sensory Evaluation
Shelf Life Testing
Nutrition Labelling
Process Development
Ingredient Sourcing
Funding Applications
Regulatory Assistance
and more!

Specialized Technologies

Fluid Bed Dryer
Fruit Press
Slurry Coater
Tea Bag
Bar Forming
Flow Wrapper
Rheon Machine
Thermoformed Blister Packaging
Pouch and Auto Filler

We continually monitor the needs of the food industry and strive to bring the latest in global technologies to help companies capitalize on market opportunities.

If you have a **Product Idea** or require processing options, contact the Food Centre. The initial consultation is free. Fill out our online Prospective Client Package or give our office a call.

Partnerships & Networks

Food Centre operates as a partnership with Saskatchewan Ministry of Agriculture, Saskatchewan Food & Ingredient Processors Association and the University of Saskatchewan in its service delivery to the food industry.



Food Centre has developed a vast network of industry professionals and organizations to provide innovative solutions for Saskatchewan agri-businesses. These diverse relationships are important to us and vital in accelerating the development and commercialization of local food products.

Innovation to Commercialization

www.foodcentre.sk.ca

Training for the Food Industry

www.FoodIndustryTraining.ca



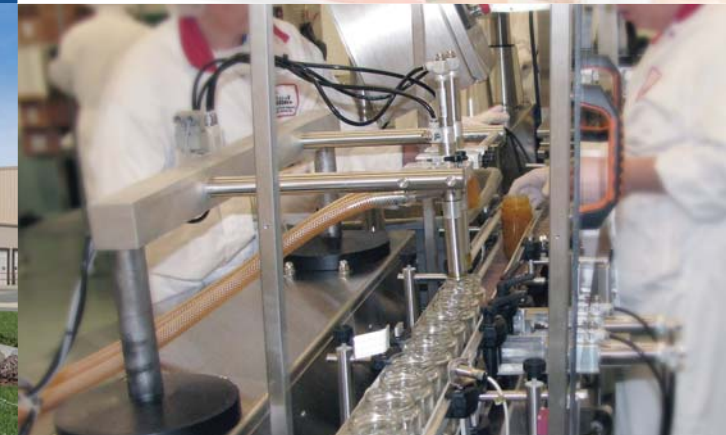
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Food & Ingredient Development



Processing Solutions



Food Safety Training & Skills Development

Taking you to the next level.

The Saskatchewan Food Industry Development Centre Inc. (Food Centre) is a leader in providing expertise and resources to assist entrepreneurs and agri-businesses in exploring value-added opportunities in the food industry.

Whether it involves a specific ingredient, a delicious family recipe or a company looking to expand their market, the Food Centre has a variety of services to take you to the next level.

Let the collective experts and networks of the Food Centre accelerate your product to market.

Our federal processing facility is Saskatchewan's only commercial incubation centre for food processing and enables you to sell products anywhere in the world.



Services

Development & Processing Facilities

Benefits to food industry

- Proof of concept •
- Processing for test market and viability assessment •
 - Cost effective for market access •
 - Low risk business start up •
 - Access to industry experts •
- One-stop-shop: from concept to market •

Vision

The leader in advancing Saskatchewan's agri-food industry.

Mission

To provide expertise and services enabling our agri-food industry to develop new products and market opportunities through innovative processing technologies and training.

Product Development

We are experienced in the development of new and improved food products and ingredient applications. Auxiliary services in shelf life testing, sensory evaluation, microbial analysis, nutrition labelling and more, enhance our development expertise.

Interim Processing

We have the skill set and technologies to manufacture a variety of food products. There is no need to invest in equipment or facility. Our objective is to reduce your risk in test marketing a product.

Extrusion

Let the knowledge of our staff and unique extrusion technology transform agricultural crops into innovative food products such as snacks, breakfast cereals, pet foods, meat analogues and bio-products.

Food Safety Training & Education

We assist companies in the development and implementation of HACCP, GMPs and other safety programs. Relevant and affordable food safety training and skills development workshops are offered onsite and online.

Path-Finding

Increase your product's chance of success with our network of industry experts on specialized processing, regulations, packaging, ingredients, export, labelling, and more.

Pilot Plant & Multi-tenant Incubation Suites

Our processing facilities are fully equipped to manufacture a variety of food products. Our certifications and inspections allow our clients to access local and export markets: Organic, HACCP, Halal, NHP, FDA and CFIA. We offer daily or long-term incubation rates to meet your business needs.

Extrusion Facility

In addition to the twin screw extruder, post extrusion processing equipment such as a continuous fryer, tunnel and tray dryer, particle size reduction equipment, tumbler for coating, and packaging equipment provides our clients with professional products for test marketing.

Product Development Kitchen & Lab

The PD Kitchen is equipped to develop any food product at bench-top scale. Our Quality Assurance Laboratory has the equipment to test and analyze food products during development and processing to ensure food safety and quality.

Your ideas are safe with us.

The Food Centre is committed to ensuring client confidentiality. From the initial point of contact, all project information is kept in strict confidence in a highly professional environment, even after termination of contract.

