

## There's more we can do!

Ingredient Application  
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  
and more!

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.



CREATE. CONNECT. COMMERCIALIZE.

[www.foodcentre.sk.ca](http://www.foodcentre.sk.ca)



**CREATE.**



2335 Schuyler Street

Saskatoon, Saskatchewan  
S7M 5V1 CANADA

tel: 306.933.7555  
fax: 306.933.7208  
info@foodcentre.sk.ca



**CONNECT.**



**COMMERCIALIZE.**

# CREATE. CONNECT. COMMERCIALIZE.

The Saskatchewan Food Industry Development Centre Inc. (Food Centre) is a leader in providing expertise and resources to assist agri-businesses to **CREATE** innovative products and 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 and industry partners to help **CONNECT** you to the next level.

Let the collective experts and networks of the Food Centre help you successfully **COMMERCIALIZE** your products. Our objective is to reduce your risk in test marketing a product.

## 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

Leading the evolution of Saskatchewan's agri-food industry

## Mission

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



## Services

### Product Development

Experts in developing new and improved food products and innovative ingredient applications. Auxiliary services in shelf life testing, microbial analysis, nutrition labelling, sensory evaluation, and regulatory knowledge enhance our development services.

### Interim Processing

Diverse processing knowledge and strong understanding of regulations as it applies to processed foods. Expertise in processing of dry snacks, granola type bars, condiments, meat products and more!

### Pulse Innovation Using Extrusion

Transform pulses and cereal crops into innovative food products such as snacks, breakfast cereals, pet foods, meat analogues and bio-products.

### Food Safety Training & Education

Develop and implement HACCP, GMPs and other food safety programs. Industry training is offered through classroom workshops, onsite and online at [www.foodindustrytraining.ca](http://www.foodindustrytraining.ca).

### 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.



## Facilities

### Pilot Plant & Multi-tenant Incubation Suites

Equipped with technologies to manufacture a variety of food products. Our many certifications and inspections allow our clients to access local and export markets: Organic, HACCP, Halal, FDA and CFIA. Daily or long-term incubation options are available to meet your business needs.

### Extrusion Innovation Suite

Two extruders plus 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 the marketplace.

### Product Development Suite, Dry and Wet Innovation Suites & Labs

These Suites are equipped to develop various food products at bench-top scale and test production. Our Labs house the latest technologies for product testing and verification.

## 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.