

Partnerships

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



Saskatchewan
Ministry of
Agriculture

www.agriculture.gov.sk.ca

The mandate of the Ministry is to foster a commercially viable, self-sufficient and sustainable agriculture sector. Working with individuals, businesses, communities, and governments, the Ministry will assist farmers and ranchers, encourage higher value production and processing, and promote sustainable economic development in rural Saskatchewan.



www.sfpa.sk.ca

The Saskatchewan Food Processors Association is an industry association that provides marketing and business development programs to the Saskatchewan Made branding program, consolidated shipping, and distribution through their Sask Made Marketplace, retail promotions, tradeshow, and forging alliances with leaders in the food industry.



www.agbio.usask.ca

The Food Centre works closely with the research scientists at the University of Saskatchewan's College of Agriculture and Bioresources - Department of Food and Bioproduct Sciences. The Department links processors to the latest technology and research information. Their food product development group assists the Food Centre in the expansion and diversification of the food industry.

Concept to Commercialization

www.foodcentre.sk.ca

Training for the Food Industry

www.FoodIndustryTraining.ca



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Saskatchewan Food Industry
Development Centre Inc.



www.foodcentre.sk.ca

About the Food Centre

The Saskatchewan Food Industry Development Centre Inc. (Food Centre) provides an important link in Saskatchewan's future economic development by assisting Saskatchewan producers, entrepreneurs, and food processors look beyond to explore value added opportunities in the food industry. Whether it involves a specific pulse or grain, an exciting recipe that has been in the family for years or a company looking to expand their market, the Food Centre has a variety of services to take you to the next level.

Services Offered

Interim Processing The Food Centre's "proof of concept" type facility allows food processors from all sectors and sizes to evaluate market acceptance of their products before investing in expensive equipment or facility. Use the Commercial Kitchen to test market a product locally or use the federal facility to access markets outside of Saskatchewan.

Product Development Our product development team can assist the development of new and improved food products. Prototypes will be evaluated on characteristics such as taste, texture, appearance, etc.



Food Safety Training and Education The Food Centre has the expertise to assist food processors in the development and implementation of HACCP systems, GMPs and other food safety programs in their operations. We provide food safety training and education onsite, online and through workshops offered at the Food Centre. To train your staff anytime, anywhere; check out our online training at www.FoodIndustryTraining.ca.

Extrusion Technology The Food Centre's twin screw extruder, the only one of its kind in Saskatchewan, opens doors to opportunities utilizing Saskatchewan crops and expanding into areas such as food products, ingredients, by-products, pet food and bio-polymer.

Technology Transfer The Food Centre can help you save money and time by evaluating your technology needs and transferring or customizing existing technology to suit your requirements.

Quality Assurance Our Quality Assurance Laboratory is equipped with the necessary tools to assist in food analysis such as sensory, protein, fat, pH, moisture, etc. Products manufactured at the Food Centre are tested to ensure food safety.

The Food Centre is committed to ensuring client confidentiality. From the initial point of contact, product/project information disclosed to the Food Centre by the client is kept in strict confidence, even after termination of contract.

Facilities

Federal Processing Facility The federal facility is organic certified, HACCP approved, FDA and CFIA inspected for interim processing of meat, dairy and processed foods. The facility's certifications can provide clients with new export opportunities.

Product Development Kitchen The PD Kitchen offers a range of services such as benchtop and hands on product development, scale up of recipes, and scale testing of food products and process.

Extrusion Facility The Food Centre's new extrusion facility is designed to accommodate the development of new extrusion products from ingredients and snack foods all the way through to pet foods and bio-products.

Commercial Kitchen Fully equipped for processing a variety of locally marketed food products, the Commercial Kitchen is public health inspected and provides a clean and modern processing environment.

