

There's more we can do!

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

Special Programs & Services

Food Crop Quality Program
FEAD Program (women entrepreneurs)
Fermentation and Bioengineering
Engineering and Data-Driven Process Analysis
Sustainable Food Ingredient Technologies Program
Sustainability & Life Cycle Analysis Program
Ingredient Science and Technology

Specialized Technologies

Fluid Bed Dryer
Microwave Assisted & Traditional Vacuum Drying
Spray Drying
Milling and Fractionation Capabilities
Toasting and & Roasting
Fruit Press
Slurry Coater
Tea Bag
Bar Forming & Flow Wrapper
Thermoformed Blister Packaging
Pouch and Auto Filler
Submerged & Solid State Fermentation
Downstream Processing
and more!

Strategic Partnerships & Industry Networks

The Food Centre has developed a vast network of industry professionals and organizations to provide innovative solutions for agri-businesses. These diverse relationships are important to us and vital in accelerating the development and commercialization of food and beverage products for the global marketplace. When you access the Food Centre, you access our network.

CREATE
CONNECT
COLLABORATE
COMMERCIALIZE



www.foodcentre.sk.ca



food Saskatchewan Food Industry
CENTRE Development Centre Inc.



Agri-Food Innovation Centre



Advanced Food Ingredients Centre



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CREATE CONNECT COLLABORATE 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 its market, the Food Centre has a variety of expertise, facilities and industry partnerships to **CONNECT** you to the next level.

Our services and expertise are enhanced through our networks and partnerships. We **COLLABORATE** and work together with industry organizations to achieve business benefits for our clients and to grow the agri-food industry.

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 the 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 •

Your ideas are safe with us.

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 the termination of a contract.



Expertise

Product Development

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

Co-Manufacturing & Interim Processing

Diverse processing knowledge and expertise in the processing of dry snacks, granola type bars, condiments, meat products, and more!

Plant-based Food & Ingredient

Transform pulses and cereal ingredients 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.

Fermentation & Bioengineering

Development of novel functional ingredients through fermentation technologies. The ingredients and co-products derived from fermentation can be used for food and pet food applications

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 & AFIC Incubator

These two facilities are 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 R&D and Processing Suites

We have four co-rotating twin-screw extruders, one single screw extruder, plus auxiliary equipment and modular post-extrusion processing equipment. From snacks, pet food, and ingredient development to high moisture meat analogs and texturized proteins, we can transform your idea from the R&D stage to commercial production.

Product Development & Processing Innovation Suite | Ingredient Innovation Suite | Labs

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

Advanced Food Ingredients Centre

The construction of this new 7,800 sq. ft. facility is near completion. When completed, it will house our fermentation and bioengineering services. The facility will focus on submerged and solid-state fermentation systems with downstream processing equipment capabilities.