



[View this email in your browser](#)

December 2018

Point Prim Permaculture Scales Up Two Natural Remedies

The folks at Point Prim Permaculture know a good thing or two about natural herbal extracts. They have worked with BioFoodTech to develop a pilot process to create two new beverages while boosting quality and implementing food safety controls. Their “Fire Cider” is a tincture where nine herbs are extracted in apple cider vinegar. Apple cider vinegar is considered a beneficial natural tonic that is reported to strengthen the immune system. In addition to apple cider vinegar, Fire Cider contains honey, onion, ginger root, horseradish, garlic, turmeric, lime, thyme, cinnamon, rosemary, cayenne, and peppercorns. These powerful herbs have additional health benefits.



A second herbal extract is based on elderberry (*Sambucus nigra*), which has a history as a natural remedy going back to ancient Greece and Egypt. The



active compounds in the elderberry are anthocyanidins which have many health benefits including immune support. In these syrups elderberries are combined with Echinacea, liquorice, ginger, cinnamon, cloves and raw honey to fight flu and colds and strengthen the immune system. Point Prim Permaculture is currently renting pilot facilities at BioFoodTech to manufacture these unique health products for test marketing.

Congratulations Food Propel Winners

Food Island Partnership has announced the six Island food businesses that were selected in a one-year food accelerator program, Food Propel, launched in September, 2018. The six Prince Edward Island food businesses selected are: **Annand Clams, Atlantic Shellfish, East Coast Craft Soda Co., East Coast Organic Feed Mill, the Handpie Company, and Maritime Madness.**

Companies participating in Food Propel will benefit from a dedicated mentor team, workshops led by industry experts, market travel, and a cost-shared growth fund to assist with strategic investments to grow their business. The program will help companies to grow and successfully capture new opportunities – such as expanding into new markets and launching new products. BioFoodTech congratulates all winners and looks forward to their business success.

HAPPY CIDER MAKERS & TASTERS



BioFoodTech recently held a two day Artisan Cider Workshop, featuring Dominic Rivard, training 18 participants on the technical process to make quality cider. This included classroom instruction, analytical testing, starting and finishing batches in the pilot plant and of course, taste testing! We expect and hope that participants will continue to work on cider developments leading to many more successful cider businesses in PEI and the Maritimes. Thanks also to NRC-IRAP, Innovation PEI and PEI Agriculture & Fisheries for supporting BioFoodTech and participants' costs for the workshop.



Bio|Food|Tech Holiday Hours

BioFoodTech will be closed over the holidays from **December 24th to January 1st.**

Wishing you happiness this holiday season and throughout the coming year!

UPCOMING EVENTS



MARK YOUR CALENDARS

BioFoodTech - Food & Beverage Atlantic Workshops:

Jan 17, 2019 Plant Sanitation & Listeria Control, Dieppe, NB

Jan 18, 2019 Quality Control & Lab Training for QC Staff, Dieppe, NB

Jan 23-25, 2019 3 day HACCP and the Control of Listeria, Charlottetown, PE

Other Events:

Safe Food for Canadians Regulations (SFCR) 90-minute webinars from CFIA. 12:30 p.m. to 2 p.m. (EST) on December 13, 2018, January 10, 2019, and January 22, 2019. [Register here.](#)



Copyright ©2018 BIOFOODTECH, All rights reserved.

|IFNOT:ARCHIVE_PAGE| *|LIST:DESCRIPTION|*

Our mailing address is:

|HTML:LIST_ADDRESS_HTML| *|END:IF|*

Want to change how you receive these emails?
You can [update your preferences](#) or [unsubscribe from this list](#).
Or if you're not already subscribed do so [here](#).

|IF:REWARDS| *|HTML:REWARDS|* *|END:IF|*