Canadian Food & Wine Institute Innovation Centre

Solutions for Industry

Access world-class culinary and food science expertise, facilities and equipment at the Canadian Food & Wine Institute Innovation Centre, your company's R&D partner, located at the Niagara-on-the-Lake Campus of Niagara College. We provide a key competitive advantage to small- and medium-sized businesses in the food and beverage sector.

Our recent successes:

DEVELOPED A
0.0%
ALCOHOL award-winning craft-brewed lager for **MADD VIRGIN DRINKS.**

CREATED A high-quality **SPARKLING BEVERAGE** from **ESSENTIAL BOTANICALS** for **neob**, grown and produced in Niagara.

IMPLEMENTED FOOD SAFETY PROTOCOLS to allow cross-country expansion of a line of frozen curries for **Vij's at Home.**

CREATED
3
MADE-IN-CANADA recipes of **SPOON SWEETS** for the Colossus Greek yogurt bar.

Niagara College Canada
APPLIED DREAMS.

Do you have an innovative idea but lack the resources to bring it to life?
MEET WITH US. WORK WITH US.

t 905-641-2252 Ext. 4287
e research@niagaracollege.ca
w ncinnovation.ca

Canadian Food & Wine Institute
Innovation Centre

The Canadian Food & Wine Institute Innovation Centre team offers a full suite of services to support industry innovation and commercialization of new products and processes. From new recipe development to shelf-life testing and nutritional labelling, the CFWI Innovation Centre pairs industry partners with faculty, recent graduates and students with the right expertise and equipment to meet your needs.

We specialize in

RECIPE & NEW PRODUCT DEVELOPMENT
Developing new products, improving existing products, entering new product categories or increasing product quality and ease of operations

NUTRITIONAL LABELLING & ANALYSIS
Using the science labs to analyze the content of food and beverages, or developing proper nutrition labels and packaging according to acceptable food regulatory standards

VALUE-ADDED PRODUCT DEVELOPMENT
Raw food producers can transform raw ingredients into value-added goods

FOOD & BEVERAGE REGULATORY ASSISTANCE
Guiding you through the appropriate and applicable food safety standards

SENSORY & CONSUMER TESTING
Engaging consumers and trained panellists to guide the recipe development process

Resources & Capabilities

- ***Commercial Brewery and Hopyard***
- ***Commercial Winery and Vineyard***
- ***Commercial Kitchens***
- ***Microbiology Lab***
- ***Chemistry Lab***
- ***Sensory and Consumer Testing Labs***
- ***Shelf-Life and Packaging Lab***
- ***Commercialization Solutions***

"Without access to Niagara College's faculty, students, equipment, and network of co-packers, MADD Virgin Craft Brewed Lager would not have been possible, let alone become one of our best sellers in the U.S. market."

~Brian Bolshin, President of MADD Virgin Drinks

NSERC CRSNG | INNOVATION.CA CANADA FOUNDATION FOR INNOVATION | FONDATION CANADIENNE POUR L'INNOVATION | Ontario

Niagara College Canada
APPLIED DREAMS.

Start the conversation today

Together, we will determine how best to meet your needs, whether we perform a quick turnaround service, or a full innovation project. For R&D partnership opportunities, contact us:

ncinnovation.ca