



Canadian Food & Wine Institute
Innovation Centre

Hops Analysis

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. Our research laboratories, located at our Niagara-on-the-Lake campus, now offer hops analysis.

Capabilities

- Total Alpha acids (%)
- Total Beta acids (%)
- Moisture Content (%)
- Hop Storage Index (HSI)



**Niagara
College
Canada**

APPLIED DREAMS.

For more information, please contact Kelly Byer:

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Solutions for Industry

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.



Resources & Capabilities

- Product Development
- Food Safety and Regulatory Assistance
- Nutritional Labelling Services
- Commercial Brewery and Hop yard
- Commercial Winery and Vineyard
- Commercial Kitchens
- Microbiology Lab
- Chemistry Lab
- Sensory Evaluation
- 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 Hill Street Beverage Company



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APPLIED DREAMS.

MEET WITH US. WORK WITH US.

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