

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 AWARD WINNING

0.0%

ALCOHOL MADD Virgin Craft Brewed Lager



DEVELOPED 30 NEW RECIPES for a baking company after 50 students brainstormed 300+ ideas

IMPLEMENTED FOOD SAFETY PROTOCOLS to allow national distribution of a line of frozen curries for VIJ'S AT HOME



PERFORMED 100+ HOP ANALYSIS SERVICES for all quality assurance parameters



FOOD AND BEVERAGE PRODUCT DEVELOPMENT

FOOD SAFETY AND REGULATORY ASSISTANCE

Calories	140
Total Fat	8 g
Saturated Fat	3 g
Trans Fat	0 g
Cholesterol	0 mg
Sodium	5 mg
Carbohydrate	19 g
Fibre	2 g
Sugars	14 g
Protein	2 g
Vitamin A	
Vitamin C	

NUTRITIONAL LABELLING AND ANALYSIS

SENSORY EVALUATION

LABORATORY SERVICES



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

FOOD AND BEVERAGE PRODUCT DEVELOPMENT

Developing new products, improving existing products, entering new product categories, increasing product quality and ease of operations, and assisting with ingredient sourcing and packaging recommendations

FOOD SAFETY AND REGULATORY ASSISTANCE

Providing you with applicable food safety and regulatory standards, ensuring compliance, and providing food safety education and training

NUTRITIONAL LABELLING SERVICES

Creating labelling content for new and existing products to meet regulatory standards

LABORATORY SERVICES

Providing qualitative and quantitative evaluation of food and beverages in our research laboratories, including a microbiology lab (Biosafety Level 2), chemistry lab, food quality lab and shelf-life lab

SENSORY EVALUATION

Engaging chefs, beverage specialists, expert sensory panels and consumer focus groups in sensory evaluation for food and beverage products



Resources & Capabilities

- *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



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