



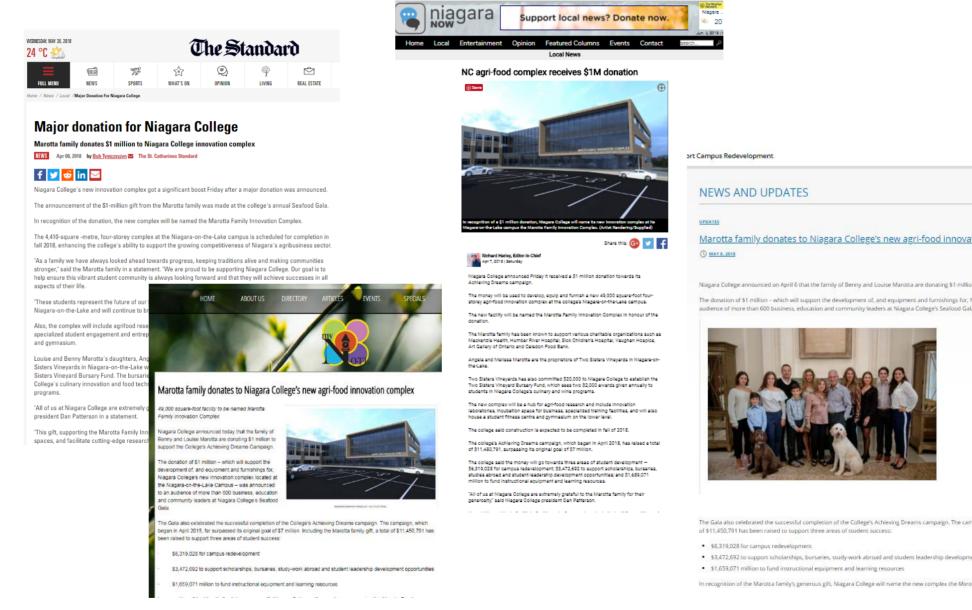
In The Media April – June 2018



nc Canadian Food & Wine Institute Innovation Centre

Major donation for innovation complex

Niagara College receives a \$1 million gift from the Marotta family for construction of the new NOTL addition that will house agri-food labs.



COVERAGE TYPE Digital, Print APRIL 2018 St. Catharines Standard, Niagara College, Niagara Now

Marotta family donates to Niagara College's new agri-food innovation comp

Niapara College announced on April 6 that the family of Benny and Louise Marotta are donating \$1 million to support the The donation of \$1 million - which will support the development of, and equipment and furnishings for, Niagara College's

The Gala also celebrated the successful completion of the College's Achieving Dreams campaign. The campaign, which bes

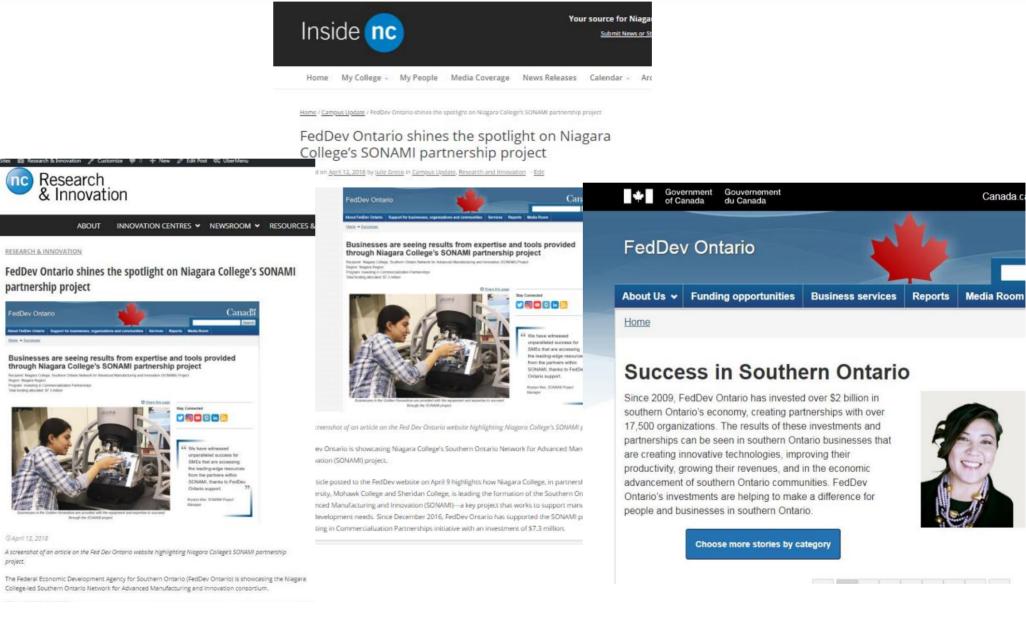
- \$3,472,692 to support scholarships, bursaries, study work abroad and student leadership development opportuniti

In recognition of the Marotta family's generous gift, Niagara College will name the new complex the Marotta Family Innova



FedDev Ontario shines spotlight on SONAMI

FedDev Ontario showcases the **Niagara College-led Southern Ontario Network for Advanced Manufacturing and Innovation** consortium on its website.



COVERAGE TYPE Digital APRIL 2018 Niagara College, Ncinnovation, FedDevOntario





Major grant for adv. manufacturing

NC's Media, Technology and Trades division secures funding to support equipment, training and projects to support advanced manufacturing sector.



College project gets \$500,000 in funding

IEWS May 01, 2018 by Nathaniel Johnson Market The Welland Tribune

f 🔰 🔡 in 🔤

development in the region's growing advanced manufacturing sector.

The funding was secured by the college's media, technology and trades division throug Advanced Education and Skills Development's Skills Catalyst Fund, which supports proj O APPRIL 30, 2018 links between skills development and the demands of the new economy.

A media release said the project will provide training for current industry professionals the-art equipment and simulators, and attract and recruit new talent into the industry fro school and post-secondary students.

"Niagara's robust advanced manufacturing sector is already a defining feature of the re and will continue to grow in its significance," said Marc Nantel, the college's interim de and trades.

Nantel said the past several years have seen Niagara College take a strong leadership "this key industry, and through this project will be able to further enhance and support t vital workforce .

Over the next year, the college will purchase 25 cutting-edge manufacturing simulators simulators, CNC milling machine simulators, and 3D rapid-prototyping printers.

"This equipment will be used to train industry employees, adding to Niagara's compet being transformed by advancing technology," the release said.

The project also aims to encourage students to enter the industry and provide them with of the simulators and training equipment will be used to showcase advanced manufactu

Niagara College has received \$500,000 to launch a new project to support technologica PROVINCIAL FUNDING TO AID IN COLLEGE'S SUPPORT OF NIAGARA'S ADVANCED MANUFACTURING SECTOR





Niagara College is launching a new project to support technological and workforce development in Niagara's grow advanced manufacturing sector

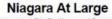
The project will provide training for current industry professionals in Niagara on state-of-the-art equipment and simula and attract and recruit new talent into the industry from among Niagara's high-school and post-seco

The College's Media, Technology and Trades division recently secured \$500,000 to fund the project through the Ministry of Training, Colleges and Universities's Skills Catalyst Fund, which supports projects that build stronger links between skills development and the demands of the new economy.

Over the next year, the College will purchase 25 cutting-edge manufacturing simulators, including robotic training simulators, CNC milling machine simulators, and 3D rapid-prototyping printers. This equipment will be used to train indust employees, adding to Niagara's competitiveness in a sector that is being transformed by advancing technology

The project also aims to encourage students to enter the industry and provide them with the skills to do so. Some of the simulators and training equipment will be used to showcase advanced manufacturing skills at Niagara's elementary and high schools, with a focus on encouraging women and other traditionally under-represented groups to pursue a career in the industry.

COVERAGE TYPE Digital, Print APRIL 2018 St. Catharines Standard, Niagara at Large, Niagara College







NC wins Silver at **CICan Awards**

Niagara College is awarded a silver in **Applied Research and Innovative Excellence for its impact on industry,** students, faculty and the applied research of ecosystem of colleges.



RCH & INNOVATIO

Niagara College awarded silver for Applied Research and Innovative Excellence

ABOUT INNOVATION CENTRES ~ NEWSROOM ~ RESOURCES &



ollege was in the national spotlight on April 30, winning two awards from Colleges and Inst anada. Presented at CICan's annual conference in Victoria, B.C., the awards recognize and promote nce within colleges, institutes, cégeps, and polytechnics in Canada, showcasing the extraordinar bution of individuals to their communities and highlight the role of Canadian institutions in socia nic development. There are three levels of recognition: Gold, Silver and Bronz

s awarded a silver for Applied Research and Innovative Excellence - the highest level of the award granted to any Ontario college in this category - for its impact on industry, students, faculty and the applied research ecosystem of colleges across Canada. College president Dan Patterson acce award on behalf of the College and its Research & Innovation Division.

"At Niagara College, we consider our Research & Innovation Division one of our most effective tools for economic development engagement in our community," noted Patterson. "In its current configuration

Erie Media





Holly Catalfamo stands with NC president Dan Patterson after they accepted awards at the CiCan rence in Victoria, B.C. on April 30. Catalfamo received a Gold Medal for Leadership Excellence, Faculty Award: and Patterson accented a silver Applied Research and Innovation Excellence Award on behalf of the College. Niagara College photo

HR prof strikes gold with top award for Faculty Leadership, Research & Innovation division wins silver

Niagara College was in the national spotlight on April 30/2018, winning two awards from College and Institutes Canada.

Presented at CiCan's annual conference in Victoria, B.C. on promote excellence within colleges, institutes, cégeps, and I extraordinary contribution of individuals to their comm institutions in social, cultural and economic developmen Gold Silver and Bronze

Holly Catalfamo: Gold Medal Leadership Excellen



ence

tudents.

COVERAGE TYPE Digital, Print MAY 2018: Erie Media, Niagara College, CICan, ncInnovation



a College shines on national stage with two CiCan Awards of

🕈 Facebook 🛛 🔓 Google + 🌈 Send 📳 Save 🔒 Print

e was in the national spotlight on April 30, winning two awards from Colleges and Institutes Canada

CiCan's annual conference in Victoria, B.C. on April 30, the awards recognize and promote excellence with itutes, cégeps, and polytechnics in Canada, showcasing the extraordinary contribution of individuals to thei and highlight the role of Canadian institutions in social, cultural and economic development. There are thre gnitom: Gold, Sher and Bronze.

famo: Gold Medal Leadership Excellence, Award for Faculty

or and Human Resources program coordinator Holly Catalfamo, PhD, received CiCan's Gold Medal Leaders Award for Faculty - the highest level of the award in this category. The award recognizes an individual or a as exhibited consistent excellence in teaching and has had a significant impact on the personal and academ

has been a professor in the School of Business and Management Studies since 2003 and program of Resources for most of her tenure. Since joining NC faculty 2003, Catalfamo was recognized for launching student association focused on establishing connections to the HR community. She was applauded for he

soped into an indigenized space where indigenous soudents see them ins The college new offers close to 60 courses that integrate indigeno

Inside nc

Home My College - My People Media Coverage News Releases Calendar - Arch

Submit News or S

Home / Featured / Niagara College shines on national stage with two CiCan Awards o

Niagara College shines on national stage with two CiCan Awards of Excellence

Posted on May 1, 2018 by Julie Greco in Featured, My People, News Releases, Research and Innovation, School of Business a



tonds with MC crasidant from Bettarcon ofter they occupited menuals of the CiCon Annual Co Victoria, B.C. on April 30. Catallamo received a Gold Medal for Leadership Excellence, Faculty Award; and Patterson accepted a silver Applied Research and Innovation Excellence Award on behalf of the College.

Niagara College was in the national spotlight on April 30, winning two awards from Colleges and Institutes

Presented at CiCan's annual conference in Victoria, B.C. on April 30, the awards recognize and pror within colleges, institutes, cègeps, and polytechnics in Canada, showcasing the extraordinary contribution of individuals to their communities and highlight the role of Canadian institutions in social, cultural and economi development. There are three levels of recognition: Gold, Silver and Bronze.

Holly Catalfamo: Gold Medal Leadership Excellence. Award for Faculty



nc Canadian Food & Wine Institute Innovation Centre

NC researcher wins food science award

The Can. Institute of Food Science & **Technology honours NC's Amy Proulx,** PhD, professor/program coordinator of the Culinary Innovation & Food **Technology Program and faculty** research lead with R&I.

CIFST

Home About Us - Membership - Events - Food and Beverage Sector - Resour

2018 CIFST AWARD WINNERS REVEALED

by Doug Duke | May 31, 2018 | News | 0 comments

Recipients of the 2018 CIFST Awards were announced during the Institute's National Conference Niagara-on-the-Lake, ON May 27 to 29. A total of seven awards were handed out as part of a gala dinner that was highlighted by a talk by Dr. Irwin Adam of the Future Food Studio in Toronto.

The list of this year's CIFST Award recipients includes:

Katie Haddad and Erin Hopkins - Student Leadership Award

Eunice Li Chan - Emeritus Membership Award

Aline Tezcucano – Institute Award

Mike Nickerson - W.J. Eva Award

Amy Proulx and Joy Shinn - President's Award

Earlier in the National Conference, H.P. Vasantha Rupasinghe of Dalhousie University was name a Fellow of CIFST.

Handed out annually, the CIFST Awards recognize significant contributions of dedicated food an beverage sector professionals working across Canada.

CFWI's Amy Proulx recipient of national food science award

Home / Campus Update / CPWI's Amy Prouls recipient of national food

Posted on May 31, 2018 by akorchok in Campus Update, Canadian Food and Wine Institute, Uncategorize



The Canadian Insitute of Food Science and Technology (CIFST) has honoured NC's Amy Proulx PhD, professor and program coordinator of the college's Culinary Innovation and Food Technology program, with a President's Award at its recent national conference, held May May 27-29 at White Oaks Conference Centre in Niagara on-the-Lake.

The CIFST is a national association of over 1.000 food and beverage sector professionals, scientists and technologists in industry, government and academia who are committed to advancing food science and technology

The award honours Prouls's longtime commitment and contributions to the CIPST, which began over 20 years ago when Proulx was just getting started in the industry. She currently serves on the national conference committee as well as the national board of directors for the institute.

"CIFST opened so many opportunities for me as a young food scientist," said Prouls. "The opportunities that came from participating in CIFST events, and the benefits for my own career were evident. Now it is my turn to return the favour and encourage our next generation of young food science professionals.

Proulx also had the opportunity to captain the first winning team of the CIFST's National Food Product Development Student Challenge in 2000, in which teams post-secondary students compete to create an innovative new lood product. Prouls continues to be involved as a national judge for the competition, and this year helped arrange for the Canadian Food and Wine institute to host the competition, allowing students to make use of the world-class culinary facilities to create their products.

This year's winners of the competition were Universite Laval students Marc-Antoine Vézina, Laura Lapointe, Alexane Thilfeault and Roxanne Nolet, who created an innovative "Veggie Walfle."

COVERAGE TYPE Digital MAY 2018: InsideNC, ncInnovation



award



CANADIAN FOOD & WINE INSTITUTE INNOVATION CENTRE, RESEARCH & INNOVATION

Professor and researcher Amy Proulx earns national food science

ABOUT INNOVATION CENTRES - NEWSROOM - RESOURCES & LIN

The Canadian Institute of Food Science and Technology (CIFST) has honoured NC's Amy Proulx PhD, professo and program coordinator of the College's Culinary Innovation and Food Technology program, with a resident's Award at its recent national conference, held May 27-29 in Niagara on the Lake. Prouts is also a faculty research lead with the CFWI Innovation Centre.

The CIFST is a national association of more than 1,000 food and beverage sector professionals, scientists and technologists in industry, government and academia who are committed to advancing food science and technology.

The award honours Prould's longtime commitment and contributions to the CIPST, which began over 20 years ago when Proulx was just getting started in the industry. She currently serves on the national conference committee as well as the national board of directors for the institute

"CIFST opened so many opportunities for me as a young food scientist," said Prouls. "The opportunities came from participating in CIFST events, and the benefits for my own career were evident. Now it is my turn to return the favour and encourage our next generation of young food science professionals."

Prouls also had the opportunity to captain the first winning team of the CIFST's National Food Produc Development Student Challenge in 2000, in which teams post-secondary students compete to create an innovative new food product. Prouly continues to be involved as a national judge for the competition, and this year helped arrange for the Canadian Food and Wine institute to host the competition, allowing student



Industry partner talks benefits of NC

Hamill Machine Co. owner Bob Benner is quoted in local media outlets talking about the benefits to his business of working with NC and the R&I team.

HAMILL MACHINE Written by Don Frank

bod, wine and heavy industrial sectors.

ings in the late 1940's as a gene shop Hamil Machine has grown into a nimble. ting business, with a stellar re-

cially of note is its niche in the wine industry, building duminism and custom barrel racks. Mamill has also made a mark in agriculture as a designer and builder of custom westers for the greenhouse industry. 'It's our big thing now, they're basically selling all over the world," said company president Bob Benner.

expectation, a developing Hamill business is also designing harvesting equipment for rapidly-expanding legal cantalia

That's next on our list," he says of a 15-employee Magura Talls company that counts mechanical engineers, millerights, welders and machinists among its staff. Its operations include CNC machining, machine design and building, millwrighting, timing is right. manic balancing, fabricating, laser cutting and 3-D engineering.

Historically, Hamill has also leveraged targeted gov earch-development dollars, meaning if a customer cor them with a problem, with that assistance in mind, "we pretty much always say yes," Benner said. "They tell us what it is they want. We use 3-D software to design that piece of equipment an we're all on the same page, then we get right down to the nuts-and-holts of design.

Working with Nagara College programs to develop engineering solutions has also been a great advantage to Hamill, Benner adds: "They save us months of work, it's been huge for us." If there's an issue in Niagara, ifs that sales have stayed consistent at about \$1.7 million per year over the last 15 years. 'If none of our customers had left this area, my sales would be \$6 million by now,' Benner and. 'I like to any I have grown my business 10 times, even though my sales are the

There are signs, for certain, that things are picking up. Sales for barrel-racking products has gone gauge unters, Benner said "It has a mind of its own now."

Overall, being in Niagara has its plumes, he says. For one, customers like making business trips to an area that is also a tourism hotspot. Hamill is also near the border, so it's easy to thip machines to the U.S., an advantage mentioned by many Hamill is also noted to add a 4000 at ft addition to their Ken

20 ENGAGED IN INDUSTRY DUNE 2010



As for prevailing challenges, "the biggest is always government," Benner said, pointing -as several in these that are pushing up payroll costs.

Getting money from banks to grow his business can also be chore. If I want to keep growing this year, I might have to go for private money."

Still, as for the future in Niagara, 'I'm totally optimistic Benner said. 7 put off this expansion for 10 years, because I never felt the economy was good enough. Right now, the

"Id really like to set across that the future is bright, the economy is right. "We've all got to grab it."

Kaupp Electric Ltd. Established 1946

Working with Niagara College programs to develop engineering solutions has also been a great advantage to Hamill, Benner adds: "They save us months of work, it's been huge for us." If there's an issue in Niagara, it's that sales have stayed consistent at about \$1.7 million per year over the last 15 years. "If none of our customers had left this area, my sales would be \$6 million by now," Benner said. "I like to say 'I have grown my business 10 times, even though my sales are the same.'

The Niagara Independent

Diversification Keeps Niagara Manufacturing **Company Growing**

LOCAL BUSINESS SPORTS NATIONAL POLITICS PROVINCIAL POLITICS

June 8, 2018 by Kevin Vallie



liversity is key. It's a philo: sophy that has kept a Niagara manufacturing company going strong for the past two ecades since its current CEO Bob Benner took over in 1998.

Hamill Machine, a Niagars Falls based small manufacturing facility, is currently expanding from 4,000 square feet to 9,000 square feet. In an era where cities are constantly looking at ways to more away from manufacturing to something seuler like the hi-tech sector, Benner says there is still plenty of work for manufacturing companies that are comfortable with going outside of the traditional sector space.

"We invested \$30,000 into 3D software during the last recession so that we can be ahead of the curve when the recession ended," explained Benner. He said 20 years age he didn't even have a computer at the shop. The company also made a conscious decision to stay away from the steel and auto market because, as Benner says, "It's feast or famine".

In 1008 when times were tough across the province, especially for small and medium sized burinesses, Benner the team at Hamill focused on thinking of new areas they could get into with the skill set and machinery they already had. "We diversified enough to maintain sales at that time," said Benner.

Two key projects stand out for Benner. One is a wine barrel rack they originally designed for Two Sisters Winery in Niagara-on-the-Lake. "It was simply a case of studying what currently existed and looking to improve upon it," sai

pany Growing - By Keyln Valler - Time To Bead: 3 min



Ontario's Maxed-Out Cr Ontario's Police Act is o

andidates Host a Conv

nc Canadian Food & Wine Institute Innovation Centre

R&I partner upgrades to larger facility

Iron Will Raw pet food producers move to much larger facility and credits help from R&I. Project manager Kristine Canniff is quoted in press articles.

COVERAGE TYPE Digital MAY 2018: Pet Food Industry, Iron Will Raw, InsideNC





PET FOOD NEWS / PET FOOD MARKET TRENDS



Photo by Yastremska i BigStockPhoto

ON MAY 23, 2018

Raw pet food producer moves to new facility in Canada

Iron Will Raw Pet Food has acquired a 12,000 sq. ft. product facility in Ontario.

f 💷 🍸 🖶 🖂 🕂

Rew pet food company Iron Will Rew Inc. is moving from its Welland, Ontario facility to a food production facility in St. Catharines, Ontario on June 1, 2018. The new facility was constructed to meet federal food safety guidelines set out by the Canadian Food Inspection Agency (CFIA) for human food production

The 12,000 square foot plant will enable the company to meet food safety standards for raw pet food manufacturers. The production facility is the first of its kind in the region for a raw pet foo manufacturer. The move reflects the company's mission to manufacture the safest and highest quality raw pet food in Canada

"Today's consumers are looking for transparency, quality and products they can trust and feel confident feeding to their four legged family members," said president and owner of Iron Will Raw, Matt Bonanno, in a press release. "This facility will allow us to continue producing a product that checks all of those boxes and more for customers and in turn provides tremendous confidence to our retailers and distributors in our products. The raw pet food market is emerging and it's our goal to be a leader in these important initiatives. I hope this milestone conveys th commitment we have to our products and the safety and quality that our customers can expect from Iron Will Rew.

Raw pet food safety programs



Home / Campus Update / Raw pet food producer moves to new facility in Canada

Raw pet food producer moves to new facility in Canada

Posted on <u>May 24, 2018</u> by Julie Greco in <u>Campus Update</u>, <u>Canadian Food and Wine Institute</u>, <u>Media Coverage</u> · <u>Edit</u>



An article posted by Petfoodindustry.com on May 23 highlights pet food company Iron Will Raw Inc. which wi move from it's Welland facility to a food production facility in St. Catharines on June 1. The new facility was constructed to meet federal food safety guidelines set out by the Canadian Food Inspection Agency (CFIA) for human food production

The article notes that Iron Will Raw Inc. has partnered with Niagara College's food science program to develop and implement a HACCP compliant food safety program to ensure that food safety is the number one priority in their products, along with high quality natural ingredients. It features comments from NC's Kristine Canniff. search project manager of the Canadian Food and Wine Institute Innovation Centre at Niagara College

View the full article here



OUR MENU ABOUT US ~

WHY RAW

SEARCH ALL PRODUCTS.

IRON WILL RAW PET FOOD ACOUIRES 12.000 SO. FT. STATE OF THE ART PRODUCTION FACILITY IN ST. CATHARINES, ONTARIO

Posted by Matt Bonanno on May 22, 2018

May 22, 2018

ST. CATHARINES, ONTARIO: Local raw pet food company Iron Will Raw Inc. has announced that the company is moving from its Welland, Ontario facility to a state of the art food production facility at 600 Read Road in St. Catharines on June 1, 2018. The new facility was constructed to meet federal food safety guidelines set out by the Canadian Food Inspection Agency (CFIA) for human food production. This plant will allow the company to become an industry leader in meeting the highest possible food safety standards for raw pet food manufacturers.



he new production facility is the first of its kind in the region for a raw pet food manufacturer, putting the company on the cutting edge of raw pet food standards. It will allow Matt Bonanno, owner of Iron Will Raw Inc., to accomplish the company's mission to manufacture the safest and highest quality raw pet food in Canada.

President of Iron Will Raw, Matt Bonanno, commented on the new acquisition saying, "Today's consumers are looking for transparency, quality and products they can trust and feel confident feeding to their four legged family members. This facility will allow us to continue producing a product that checks all of those boxes and more for customers and in turn provides tremendous confidence to our retailers and distributors in our products. The raw pet food market is emerging and it's our goal to be a leader in these important initiatives. I hope this milestone conveys the commitment we have to our products and the safety and quality that our customers can expect from Iron Will Raw."

Iron Will Raw Inc. has also partnered with Niagara College's Food Science program to develop and implement a HACCP



GM donates vehicles, equipment to NC

The donation of vehicles from GM increases hands-on learning opportunities for students and equipment will help the Green Automotive Technology lab, working with NC's **R&I** division.





GM Canada Donates New Vehicles To Niagara College

🗂 June 26, 2018 🔥 Small - Large 🛔 Tom Venetis 🔒 Print. 🖀 Email This Post

Tweet Share Save In Share

General Motors Canada donated three vehicles to Niagara College's Motive Power Lab.

The vehicles, a 2018 Chevrolet Silverado 1500, a 2018 Chevrolet Suburban and a 2018 Cadillac XTS, were donated to Niagara College to increase the hands-on learning opportunities offered to students. The three vehicles are equipped with the most current automotive technologies in consumer cars, and will allow students to gain real-world experience diagnosing, fixing, and replacing these technologies.

In addition, General Motors donated \$50,000 to support the purchase of instructional equipment in the



Niagara College



were generously donated to Niagara College by General Motors Canada to increase the hands-on earning opportunities offered to students. The three vehicles contain some of the most current automotive technologies employed in modern consumer cars, and will allow students to gain realworld experience diagnosing, fixing, and replacing these technologies.

in addition, General Motors donated \$50,000 to support the purchase of instructional equipment i the College's recently opened Green Automotive Technology Lab. The 3.600-square-foot lab boasts

COVERAGE TYPE Digital JUNE 2018: Canadian Auto World, InsideNC, Erie Media



GM Canada donations enhance experiential learning at

TORS CANADA DONATIONS ENHANCE EXPERIENTIAL LEARN

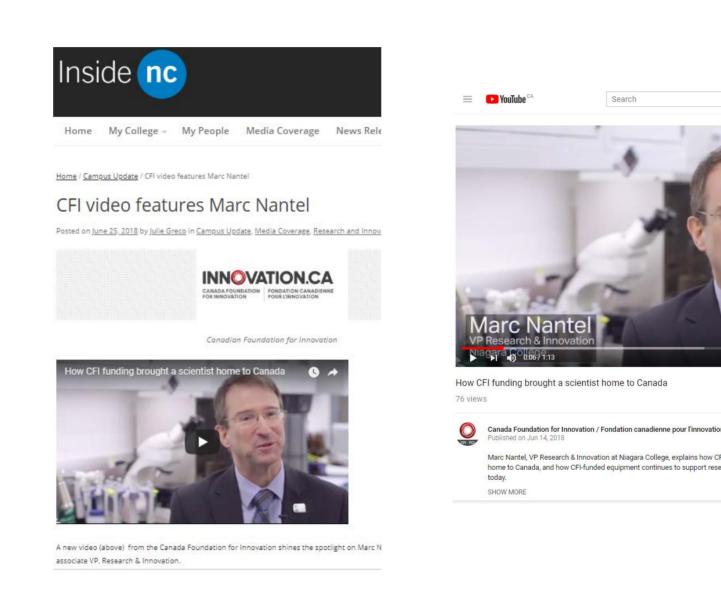
tools, alternative fuels technology, and vehicles that allow s





Marc Nantel, PhD, featured in CFI video

A video from the Canadian Foundation for Innovation shines a spotlight on Marc Nantel, NC's associate VP, R&I and how CFI funding brought him home to Canada.



COVERAGE TYPE Digital JUNE 2018: CFI, InsideNC

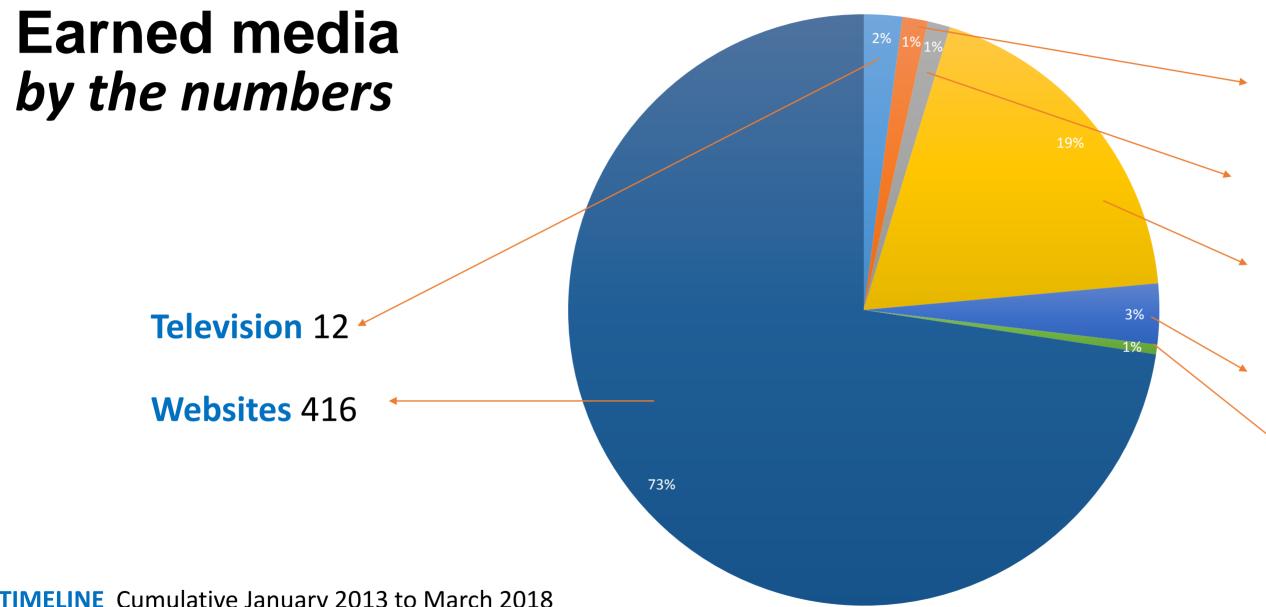
Search



A 1 → SHARE =+

Marc Nantel, VP Research & Innovation at Niagara College, explains how CFI funding brought him home to Canada, and how CFI-funded equipment continues to support research at Niagara College





TIMELINE Cumulative January 2013 to March 2018

Radio 8

Reports 7

Newspapers 108

Trade Publications 19

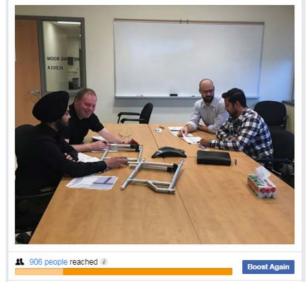
Other print 3





Research & Innovation Published by @ Myles Fisher 121 - January 29 - @ Research & Innovation

BISEP has sought the help of the Walker Advanced Manufacturing Innovation Centre to improve a prototype it created used to address ambulation training issues. The accessory prototype designed by BISEP bridges the gap between wheelchairs and walkers making the transition to walking safer and more efficient. The team at the Walker Advanced Manufacturing Innovation Centre will comprehensively assess and improve engineering design, materials, and manufacturability, to create an easy-touse and improved prototype for commercialization. Learn more about this project at: https://goo.gl/PCoh7e #bisep #niagarainnovation #sonami #ncinnovation



Research & Innovation

1 751 people reached

Research & Innovation Published by research@niagaracollege.ca [?] - February 14 - Welland - @

Niagara College Canada students took their applied research to Parliament Hill this week with an amazing showing of #ncinnovation projects in advanced manufacturing, digital media solutions and food and beverage innovation. Thank you MPs from Niagara and beyond who took time to discover more about the hands-on learning and lifelong impact the college system has made in their young lives. Proud #myNCstory times.



SOCIAL MEDIA: Facebook

TIMELINE As of March 2018

January 7,520 people reached

February 2,717 reached

Boost Post



March 7,881 people reached



1,087 followers

Research&Innovation @NCResearchInnov · Jan 26 LAST CHANCE to register for our upcoming Breakfast & Learn Workshop - Plan the Work/Work the Plan: Reducing Costs by Leveraging 3D Scanning Technology in Industrial Applications on Thursday, February 1. Click the link for more info and to register: goo.gl/27ZGWB



January 37,800 impressions

February 99,000 impressions

Research&Innovation @NCResearchInnov · Jan 31 Researd &Innov Informative breakout session with @SoilOptix and Haggerty Creek discussing the benefits of collecting detailed soil radiation data. #PAG18



Q 17 8 0 9 di

SOCIAL MEDIA: Twitter

TIMELINE As of March 2018

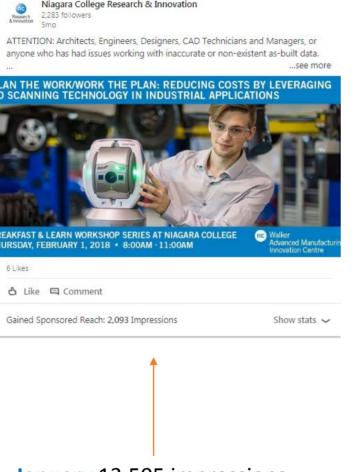


Research&Innovation @NCResearchInnov · Mar 8

March 177,000 impressions

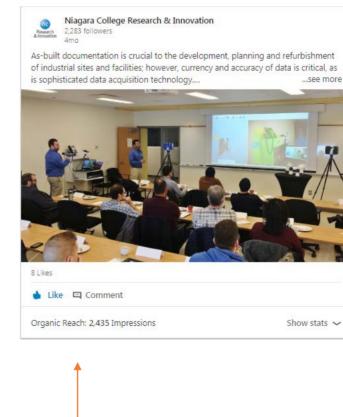






Niagara College Research & Innovation

January 13,505 impressions



SOCIAL MEDIA: LinkedIn

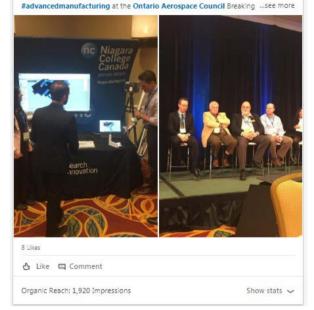
TIMELINE As of March 2018

February 32,278 impressions



Niagara conce Reserct Messation Smo Niagara College Research & Innovation

Experts from our Walker Advanced Manufacturing Innovation Centre, including Jim Lambert, Centre Manager, showed off our #ncinnovation in



March 10,709 impressions







For more information visit: ncinnovation.ca

SOLUTIONS FOR INDUSTRY

Providing innovation solutions to business and key industry sectors through applied research in partnership with Niagara College faculty and students.

