

# 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**



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



RECIPE & NEW PRODUCT DEVELOPMENT

FOOD & BEVERAGE REGULATORY ASSISTANCE

NUTRITIONAL LABELLING & ANALYSIS

SENSORY ANALYSIS & CONSUMER TESTING

LABORATORY SERVICES

# nc 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 AND NEW PRODUCT DEVELOPMENT

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

### FOOD AND BEVERAGE 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 and CFIA 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 ANALYSIS AND CONSUMER TESTING

Engaging chefs and beverage specialists, trained panelists and consumers in qualitative and quantitative sensory analysis for food and beverage products



## Resources & Capabilities

- Commercial Brewery and Hop yard
- Commercial Winery and Vineyard
- Commercial Kitchens
- Microbiology Lab
- Chemistry Lab
- Sensory Analysis 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 Hill Street Beverage Company

