



GETTING STARTED IN THE FOOD INDUSTRY:
**WORKING WITH THE
SASKATCHEWAN FOOD CENTRE**

- ✓ Overview of Services
- ✓ Starting a Project
- ✓ Available Funding and Support



Introduction:

Emily Nickel

Business Development & PDP Coordinator

- Born & Raised in Saskatchewan
- University of Saskatchewan Alumni
 - BSc. Food & Bioproduct Sciences
 - CBs – Edward’s School of Business
- 6 Years in the Value-Add Food Industry





About Us



Food and Biotech Innovator of Canada

- Established as a non-profit incorporation in 1997 with the goal of providing innovation to the agri-food sector.
- 60 + full-time employees with diverse and specialized skills.
- Offers contract research, scale-up, contract manufacturing, daily rentals, & long-term incubation suites.
- Strategic location in Saskatoon, SK allowing for strong focus on local crop, meat utilization, plant-based foods, and upcycled biomass and functional ingredients.
- Supported over 650 clients globally, totaling over 1400 products developed and manufactured.

CREATE

CONNECT

COLLABORATE

COMMERCIALIZE

Innovate

Expand and drive innovation by promoting use of local inputs to develop and process agri-food products.

Support

Reduce capital risk for entrepreneurs, startups, and SMEs by providing access to trained experts, inspected facilities, and specialized equipment.

Develop

Promote ecosystem expansion through commercialization of new technology, research, and innovative products.

What We Do



Product Development



Ingredient Innovation



Interim Processing & Co-Manufacturing



Engineering & Process Authority



Food Safety Training



Extrusion Research & Development



Food Crop Quality Program



Provincial Meat Inspection



Fermentation & Bioengineering



Entrepreneurial Support & Pathfinding

Working With Us

WHO?

- Ideators
- Startups & Entrepreneurs
- Restaurants & Cafes
- Caterers
- Farmers
- School Lunch Programs
- Communities
- CPG Companies
- Ingredient Processors
- Ag Tech
- Fortune 500

WHAT?

- Recipe Optimization
- Trouble-Shooting
- Product Testing
- Sensory Analysis
- Shelf-Life Testing
- Scale-Up
- Nutritional Labelling
- Package Evaluation
- Regulatory Review
- Co-Manufacturing
- Food Safety Training

HOW?

enickel@foodcentre.sk.ca

or

[Prospective Client Form](#)

Process

Step 1:

Contact

Contact Emily or fill out the [Prospective Client Form](#) on our website.

Step 2:

Intro

Following a quick intro call, Emily will pair you with the right experts to support your needs.

Step 3:

Quote

Once we have enough details about your project, we'll provide a quote for you to review.

Step 4:

Contract

If you choose to proceed with the project, we'll then provide a contract for you to sign. A 50% deposit is due at contract signing to instigate the project.

Step 5:

Project

As soon as the deposit has been received, the project can begin.

Before Reaching Out, Consider:

- Do you have an idea of what you need support with?
- What stage is your product or project at?
- Have you made a business plan?
- How do you plan to package your product?
- Where do you realistically plan to sell your product?
- Have you looked into food safety and regulatory requirements?
- Where do you plan to produce this product?
- Do you have funding in place to cover the costs associated?

SUPPORT AT EVERY STAGE





Product Development

The food industry is constantly evolving – with new trends, ingredients and technologies entering the market daily. At the Food Centre, we lead the way in creating innovative and unique food products.

-
- New Product and Process Development
 - Ingredient Applications and Concepts
 - Formulation Refinement & Troubleshooting
 - Nutritional Labelling & Regulatory Review
 - Packaging Evaluation
 - Pre-Scale Consultation





Ingredient Innovation

We support ingredient evaluation, development, and optimization to ensure your product and process performs as intended.

- Shelf-Life Testing
- Food Safety Analysis
- Functionality
- Ingredient Development
- Nutritional Analysis
- By Product Evaluation





Interim Processing & Co-Manufacturing

Our Processing departments work closely with our Development and Ingredients teams to ensure a seamless scale up – **from benchtop trials to full scale production.**

- Certified and Licensed for Export
- Flexible and Custom Processing
- Mini Pilot to Full Production
- Over 300 Pieces of Equipment
- Day Rental, Co-Manufacturing & Long-Term Lease Opportunities



Facilities



**Agri-Food
Innovation Centre**

CFIA FDA BRC HACCP

Project dependent:

ORGANIC HALAL KOSHER



Pilot Plant

CFIA FDA HACCP

Project dependent:

ORGANIC HALAL



**Advanced Food
Ingredients Centre**

CFIA FDA HACCP

Project dependent:

ORGANIC HALAL KOSHER

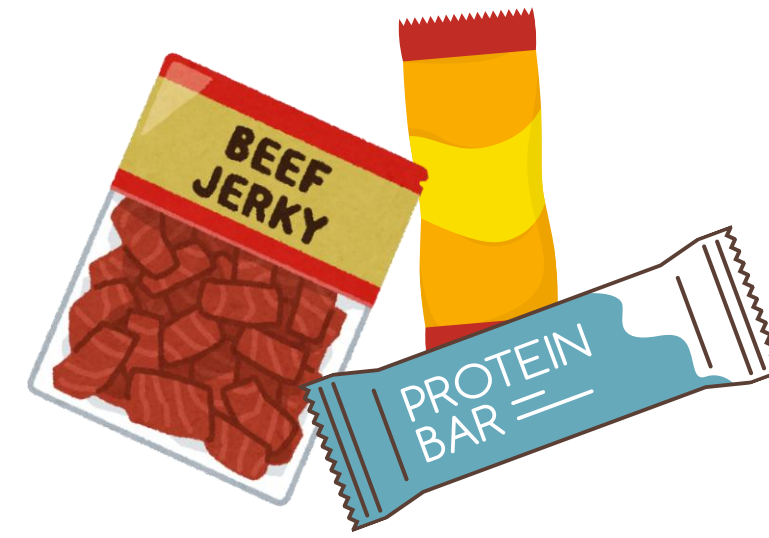
Scale Up Expertise



**Sauces
& Condiments**



**Extruded
Products**



**Functional Foods
& Snacks**



**Novel
Ingredients**

Client Examples





Food Safety Training

The Food Centre's Food Safety team can help organizations design and implement food safety programs through a variety of services tailored to their specific needs.

Training Programs

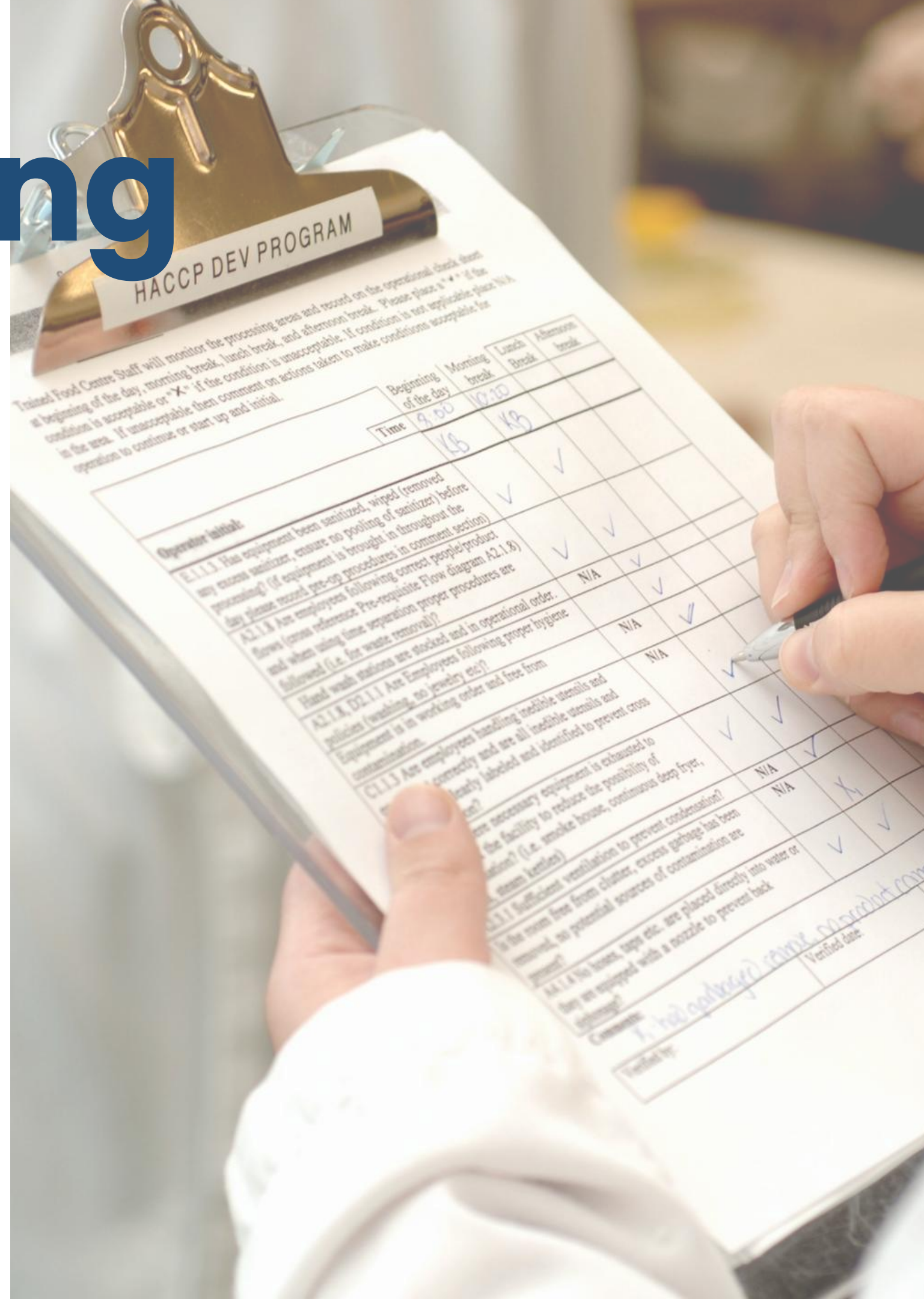
- HACCP & GMP Training
- Facility-Specific Training

Consultation

- Customized Food Safety Consultation
- Certification & Auditing Guidance
- Audit Preparation & Internal Audits

Certification Support

- CanadaGAP
- Safe Food for Canadians (SFCR)
- FSSC 22000
- GFSI



Funding & Pathfinding Support

Our team is connected to a vast network of industry professionals and organizations that can help provide innovative solutions and support to agri-food businesses.

We're happy to connect you to other organizations in the industry that may further support your project, business planning, funding, or future commercialization.



FEAD

Female Entrepreneurs in Agri-Food Development (**FEAD**) is a national non-profit initiative hosted through the Saskatchewan Food Industry Development Centre.

The program is dedicated to empowering and advancing women entrepreneurs in the dynamic food processing sector.

JOIN US!



Free membership provides:

- Access to all FEAD Events
- Access to Curated Online Learning Modules
- Access to Accelerators (Application Based)
- Access to Venture Capital Training
- Access to 90+ Agri-Food Focused Webinars
- Access to Instant Download Business Worksheets
- Access to Members Only Facebook Group



Funding Highlight:

PRODUCT DEVELOPMENT PROGRAM

The Product Development Program (PDP) seeks to catalyze the development of novel value-added products and processes that will significantly enhance the value of Canadian agricultural products in Saskatchewan.

The program is funded in part by the Governments of Canada and Saskatchewan under the Sustainable Canadian Agricultural Partnership, a federal-provincial initiative.

[Application Link](#)



Funding Highlight:

PRODUCT DEVELOPMENT PROGRAM

- ✓ New Product Development
- ✓ Technical Services
- ✓ Process Development & Analysis
- ✓ Equipment Rentals
- ✓ Select Marketing Activities

Approved applicants will be reimbursed up to 50% of eligible project expenses to a maximum of **\$20,000 CAD**

Saskatchewan Applicants

Canadian Value-Add

Third-Party Service Providers



**Applicants are NOT required to work with SFIDC to receive PDP funding*

Thank you!

Emily Nickel

Business Development Specialist
& Product Development Program Coordinator

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