

The Food Centre and Mustard
"a favorite bite"



**Saskatchewan Food Industry
Development Centre Inc.**

117-105 North Road
Saskatoon, SK

Dan Prefontaine

What is the Food Centre

- Our Mission:
 - To assist entrepreneurs in the development of value added agri-food opportunities
- A unique partnership arrangement
 - Saskatchewan Ministry of Agriculture
 - University of Saskatchewan
 - Saskatchewan Food Processors Association



Saskatchewan
Ministry of
Agriculture





food

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Pilot Plant



Food Centre Services

- Product & process development
- Extrusion technology
- Interim processing
- Regulatory compliance
- Industry training



Product & Process Development

- Recipe development, standardization and fine tuning
- Ingredient sourcing
- Shelf life testing
- Food sensory evaluation
- Trouble shooting
- Nutritional labelling / packaging
- Scale up for large volume processing

Extrusion Technology

- Twin screw extruder
- Extrusion specialist



Extrusion Technology

- Utilization of agricultural based products
- ** how it can be used for mustard?



*extruded
shapes*

Interim Processing

- Commercial Kitchen
 - Provincially inspected
 - Small scale processing for test markets
 - Product development



Interim Processing

- **Pilot Plant**
 - Federally inspected
 - meat, dairy, and processed foods (i.e. Jam, Jelly, Chutney)
 - HACCP certified (dairy, meat and processed foods)
 - Organic Certified



Interim Processing

- Pilot Plant
 - Accommodate innovative food products
 - All sectors



Regulatory Compliance and Industry Training

- HACCP / GMP's training
 - Online www.FoodIndustryTraining.ca (FIT Centre)
 - HACCP Development Program
- Sanitation Video
- Quality assurance
- Industry workshops
- Nutritional labelling



Food Industry Training (F.I.T.) Centre

Is your company straining its dollars and production time to train staff to meet food industry's safety and processing standards? Is your company training program getting a little sluggish? Get "FIT" with the Food Centre's new Food Industry Training (F.I.T.) Centre. Our F.I.T. Centre has a variety of online and on-site training workshops and programs targeted to assist companies with specific training needs.

Do you need to train staff to implement and maintain your HACCP system? Check out our HACCP and Food Safety Diploma Program!

Do you want to train your staff in proper food plant sanitation? Check out our "Sanitation - A Defensive Approach" video! How about training your staff on Good Manufacturing Practices? Check out our GMPs online training!

The F.I.T. Centre has the expertise and resources to who your company's training program into shape.

The F.I.T. Centre also hosts a variety of seminars and workshops related to the food industry annually. To be added to our mailing list for future training announcements, please [click here](#).

Don't settle for a "job", get a career with our HACCP & Food Safety Diploma Program

Good Manufacturing Practices	HACCP & Food Safety Certificate Program	3-Day HACCP	Sanitation - A Defensive Approach
<ul style="list-style-type: none">• Online training• Basic principles of food manufacturing• Train employees in your facility anytime• 9-14 minutes per module	<ul style="list-style-type: none">• Online training• Excellent career opportunities• Develop and maintain HACCP-based food safety programs• For Processors and individuals	<ul style="list-style-type: none">• Taught at the Food Centre or your facility• Introduction to HACCP• Learn about pre-requisite Programs and writing HACCP Plans	<ul style="list-style-type: none">• 21 minutes on DVD and VHS• Proper sanitation procedures for food manufacturing• Ensure safe, quality foods

Contact the Food Centre: E-mail: training@foodcentre.sk.ca
Food Centre, Corporate | GMP | HACCP, Diploma | 3-Day HACCP | Sanitation Video

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Benefits to Entrepreneurs

- Provide processing capability for test market and viability assessment
- Cost effective way for market access
- Access to industry expertise on process, regulations, packaging, labelling, etc.



Mustard - not just a condiment



Value Added Opportunities

- Condiment with a twist
 - Unique flavours and uses
 - Ginger & honey, chipotle & lime



Value Added Opportunities

- Mustard as an ingredient for everyday foods
- Potential for RTE
 - Flour, seeds, oil
 - Baking, soups, entrees



Mustard crumb fried chicken



Mushroom mustard soup

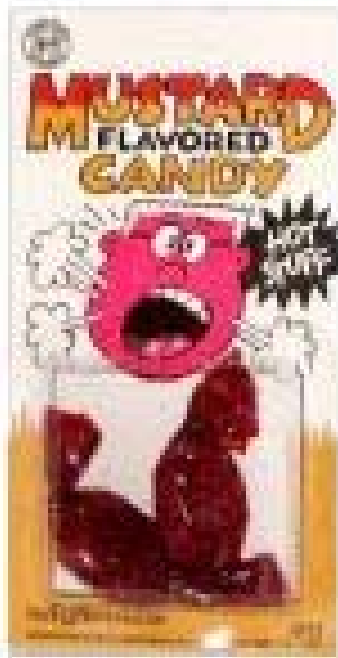
Value Added Opportunities

- Ingredient for Ethnic cuisine
 - East Indian, stir fry
 - Potential for RTE



Value Added Opportunities

- Mustard's flavour power in commercial products
 - Snacks, candy



Resources

Food Centre

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Funding Programs

- Agri-Value www.agr.gov.sk.ca
- ADF www.agr.gov.sk.ca
- ACAAFS www.agr.gc.ca

