

CANADA'S SMARTEST KITCHEN (CSK)

Proud member of
Tech-Access Canada



SERVICES OFFERED IN:
English



ADDRESS:
4 Sydney Street
Charlottetown, PEI
C1A 1E9



WEBSITE:
<http://www.smartestkitchen.ca>



POINT OF CONTACT:
Peter Crooks
Executive Director
(902) 566-9583
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Canada's Smartest Kitchen (CSK) is a recognized leader in food product development and leading-edge food innovation in Atlantic Canada and around the globe. Located on the beautiful Charlottetown waterfront in Prince Edward Island, CSK's team of chefs and scientists develop customized solutions to create better-tasting food products tested by consumers.

AREAS OF INNOVATION EXPERTISE

- Corporate chef services
- Food product development
- Recipe development and food styling
- Market intelligence
- Consumer and sensory science

Affiliated with Holland College

TECHNICAL AND BUSINESS SERVICES

- Access to partnerships
- Business development & market research services
- Business Mentorship referrals
- Competitive assessments
- Competitive market analysis
- Concept ideation & design review
- Consumer focus groups
- Fabrication, Prototyping and Installation Services
- Ingredient selection and recommendations
- Market analysis
- New ingredient sell sheet development
- Problem solving
- Product styling & photography
- Product testing
- Proof of concept
- Retail product label & packaging review
- Sample analysis & testing
- Strategic business review
- Technology evaluation / validation

APPLIED RESEARCH AND DEVELOPMENT

- Calculated Nutritional Labeling
- Concept validation
- Process/product optimization
- Prototype development
- Recipe/Formula development
- Regulatory Expertise
- Report preparation on R&D results
- Sensory research facilities

TRAINING

- Corporate on-site & in-house training
- Design, development, and delivery of customized training
- Internship placement opportunities
- Needs assessment and gap analysis

TECHNOLOGY DIFFUSION

- Evening speaker series
- Industry-specific events & symposia
- Networking events
- Open houses - Testing facility & personnel
- Participation at trade shows & other venues with or on behalf of partners
- Presentation of results at conferences
- Rental of space & equipment
- Seminars and Workshops

INVENTORY OF SPECIALIZED EQUIPMENT

- Beverage Carbonation equipment
- Blast freezer
- Brining, Curing, and Smoking equipment including brine injection
- Cheese Vat (Small Scale)
- Convection Steam equipment
- Demonstration kitchen with overhead camera and plug & play equipment capabilities
- Environmental chambers for accelerated shelf life testing
- Food Dehydrators
- Food Service and Household Cooking equipment
- Food styling lab with backdrops and lights
- Ice Cream Machine
- Impingement Conveyer Oven
- Merry Chef/Turbo Chef Ovens
- Pasta Extruder
- Presentation boardroom with SMART board and conference line
- Sensory analysis lab meeting ASTM and ISO standards
- Table Top Vacuum Tumbler
- UHT and HTST pasteurization
- Vak Pak and Tray Sealing equipment
- World-Class R&D facility housed adjacent to The Culinary Institute of Canada



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