



nc Canadian
Food & Wine
Institute
Innovation Centre



SERVICES OFFERED IN:
English



ADDRESS:
135 Taylor Road, S.S. #4
Niagara-on-the-Lake, ON L0S 1J0



WEBSITE:
[ncinnovation.ca/specializations/
canadian-food-wine-institute-
innovation-centre](http://ncinnovation.ca/specializations/canadian-food-wine-institute-innovation-centre)



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The Canadian Food & Wine Institute (CFWI) Innovation Centre offers recipe and new product development; food and beverage safety and regulatory assistance; laboratory services; sensory analysis and consumer testing; and nutritional labelling services. Our resources include a microbiology lab; chemistry lab; food quality lab; a shelf-life lab; brewery; winery; and commercial kitchens.

AREAS OF INNOVATION EXPERTISE

- Recipe and New Product Development
- Food and Beverage Safety and Regulatory Assistance
- Sensory Analysis and Consumer Testing
- Laboratory Services (microbiology, chemistry, food quality and shelf-life testing)
- Nutritional Labelling Services

Affiliated with Niagara College



TECHNICAL AND BUSINESS SERVICES

- Assistance with building products approvals and commercialization
- Business development & market research services
- Business Mentorship referrals
- Commercialization referrals
- Competitive assessments
- Competitive market analysis
- Concept ideation & design review
- Consumer focus groups
- Digital media & web solutions
- Facilitation service (introduction)
- Field trials/simulation
- Food and beverage safety and regulatory assistance
- Ingredient selection and recommendations
- Laboratory services (microbiology, chemistry, food quality and shelf-life testing)
- Literature reviews
- Nutritional labelling services
- Problem solving
- Project management
- Proof of concept
- Recipe and new product development
- Regulatory guidance
- Retail product label & packaging review
- Sample analysis & testing
- Scientific and technological monitoring
- Scientific report writing
- Sensory analysis and consumer testing
- Technology evaluation / validation
- Testing Services



APPLIED RESEARCH AND DEVELOPMENT

- Coaching
- Concept validation
- Design of Experiment
- Human Factors Studies
- Laboratory/pilot scale prototyping
- Product design & development
- Product re-design & improvement
- Regulatory guidance
- Report preparation on R&D results
- Sensory research facilities



TRAINING

- Connections to co-op placement opportunities
- Corporate on-site & in-house training
- Curriculum development
- Design, development, and delivery of customized training

- Interactive workshop Sessions
- Needs assessment and gap analysis
- Qualitative & quantitative research
- Skills assessment/Competency evaluation
- Training planning
- Train the trainer



TECHNOLOGY DIFFUSION

- Evening speaker series
- Field site product demonstration
- 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
- Publishing in Peer Reviewed Literature
- Seminars and Workshops



INVENTORY OF SPECIALIZED EQUIPMENT

- Chemistry Lab:
 - U-HPLC; UV-VIS Spectrophotometer; Gas Chromatograph; Automated Titrator; Distillation equipment
- Food Quality Lab:
 - FTIR Wine Analyzer; Beer Analyzer; DO Meter; Non-destructive CO2 Laser Detector; Density Meter; Texture Analyzer; Colorimeter; Water Activity Meter; Rheometer; Moisture Analyzer; Viscosity Meter; Refractometer
- Microbiology Lab:
 - Biohazard Level 2 Certification; Biosafety Cabinet; CO2-Incubator; Cryo-centrifuge; Spiral Plater; Colony Counter; Kinetic Microplate Reader; Real-time PCR; Electrophoresis;
- Niagara College Teaching Brewery:
 - Small-scale commercial brewery and Research Hop Yard
- Niagara College Teaching Winery:
 - Small-scale commercial winery; 40 Acre vineyard for production and research
- Niagara College Culinary Labs:
 - Full-scale commercial kitchen
- Shelf-life Lab:
 - Modified Atmosphere Packaging Unit; Bulk Tray Dryer; Walk-in Refrigerator/ Freezer; Freeze-drying Unit; Humidity Chambers; Thermal Validation Equipment