Canadian Food Processing Innovation & Prosperity Cluster
Agriculture and Agri-Food Canada AgrInnovation Program Goals

- Accelerate the pace of innovation
- Enhance economic growth
- Enhance productivity
- Enhance competitiveness
- Enhance adaptability and sustainability
- Assist in capturing opportunities for the sector in domestic and international markets
Canada’s Private Sector Innovation Situation

- Canada is ranked 26th on private sector capacity for innovation - a major factor in our overall declining competitiveness.
- Canadian business spending on R&D ranks 22nd among OECD countries (% of GDP).
- Canadian business productivity is ranked 17th among OECD countries - almost 30% lower productivity levels than U.S. businesses.

Source: World Economic Forum, OECD
Canada’s Food & Beverage Processing Innovation Ecosystem Notable Strengths & Weaknesses of Ecosystem

**Strengths**
- High quality human resources
- Scientific and technical expertise
- Entrepreneurial individuals
- Wealth of basic science knowledge
- Strong research infrastructure in universities
- Strong emergence of entrepreneurs and SMEs focused on innovation
- Well positioned and adaptive in operations
- In-house innovation capabilities amongst some large processors
- Able to manage risk while scaling innovation

**Weaknesses**
- Limited availability of resources to navigate Innovation Ecosystem
- Pursue iterative vs. radical innovations
- Missed opportunities for commercialization
- Branch-plant mentality limits information sharing
- Difficulty in justifying innovation due to traditional metrics of success (ROI)
- Funding structures do not span crib-to-grave

Source: ISED, KPMG
An Agri-Science Cluster aims to mobilize and coordinate a critical mass of scientific expertise in industry, academia and government.

It will address several themes that are priorities to the industry.

Canada’s Food & Beverage Processing Sector

Canada’s Universities & Food Technology Centres

Canada’s Federal Research Centres
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Mark Picard  Infraready Products Ltd.
David Shambrock  Canadian Council of Food Processors
Jim Smith  BioFoodTech
Jason Wortzman  Granny’s Poultry Cooperative
The CFI Food Processing Cluster

- 10 projects meeting AAFC criteria
- 20+ companies / research organizations involved
- 40+ scientists / researchers involved
- Durations range from 18 months to 5 years
- $6.5 million total budget
- Themes:
  - Mitigate food safety risk factors
  - Expand sustainable practices in the value chain
  - Advance health and wellness attributes
  - Add more value to raw agricultural inputs
  - Enhance quality in line with customer or consumer need
Project Examples

- Log Salmonella reduction study on meat products
- Anti-microbial protection of frozen vegetables and fruit which have been partially dried before freezing by coating and spraying
- In vitro and in vivo studies for characterization and health effects of newly developed purple wheat products
- Development of eggshell powder as a functional food ingredient
- Development of protein hydrolysates and ginseng extracts via high hydrostatic pressure-enzymatic hydrolysis (HHP-EH) technology
- Development of innovative food products using cavitation technology
- Development and commercialization strategies for foods enhanced with barley grain ingredients that are produced through a cost efficient dry processing technology
Next Areas of Focus for CFI

Innovative applications of:

- Automation, robotics and sensor technology
- Flexible manufacturing techniques
- Water efficient technologies
- Sanitation technologies that minimize pathogen risk
- Packaging technologies to reduce non-renewable materials, enhance food safety, and maximize integrity including shelf life
Thank you

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