



Creating Growth in Nova Scotia's Agriculture and Seafood Sectors



Our Service Areas

Field Services

Quality and Food
Safety Services

New Product
Development and
Commercialization
Services

Seafood Services

Innovation Centre
facilities

Product Development and Commercialization

- Internal (incubation tenants) and external clients
- Product and process development and improvement
 - Product development lab and pilot plant
- Technical solutions
- Analytical services
- Nutritional labelling
- Shelf-life determination



Perennia Innovation Centre

Designed as a multi-functional facility opened in 2012

- 20,000 sq ft building
- Incubation tenants



For a Virtual Tour

www.perennia.ca/tour

Specialized Equipment-Pilot Plant

- CFIA level facility
- Freeze drying
- Shelf life studies
- Packaging
- Super critical CO₂ Extraction



POWER TO THE PLANTS



The preference for natural, simple and flexible diets will drive further expansion of vegetarian, vegan and other plant-focused formulations.

- The food and drink industry will welcome more products that emphasise plants as ingredients in recipes for home cooking and



WASTE NOT

The focus of sustainability zeros in on eliminating food waste.

According to Mintel, just over half (51%) of US adults who purchase vegetables are open to buying less-than perfect ones, such as those that are bruised or oddly shaped.

UGLY & TASTY



Waste Not!!

UK brand Snact makes its 100% fruit snack with “ugly” fruit that would otherwise be thrown away



Success Stories



LOCAL FARMING



SUPERIOR NUTRITION



- ✓ WHEAT-FREE
- ✓ CORN-FREE
- ✓ GLUTEN-FREE

LIMITED INGREDIENTS



✓ LOW CALORIE

HYPOALLERGENIC



SUSTAINABLE SOURCES



SIMPLE, WHOLE FOODS



dockside





MEAL MIXERS

MAKE EVERY MEAL BETTER

HYPOALLERGENIC



LOW CALORIE



[LEARN MORE](#)

INGREDIENTS

WE KEEP OUR INGREDIENTS SIMPLE, USING WHOLE FOODS THAT EVEN PETS WITH SENSITIVE TUMMIES CAN ENJOY.

LOBSTER SHELL CRICKET CAULIFLOWER
CAPELIN BLUEBERRIES MAPLE SYRUP

BONUS!

ALL OF OUR PRODUCTS ARE WHEAT-FREE, CORN-FREE, GLUTEN-FREE, AND FREE OF ANTIBIOTICS AND HORMONES.

[LEARN MORE](#)

Product Development | Domaine de Grand Pre



Pomme D'Or Cream Liqueur

- Perennia created the formulation, handled regulatory issues, stabilized the alcohol and cream emulsion
- Cream is an allergen - needed a separate processing facility
- Now in commercial production using bottling line at Perennia Pilot Plant
- Winner of Taste of Nova Scotia 2015 Prestige Product Award



Product Improvement | Glenmore Farms



- Helped develop best methods to safely process a blueberry puree
- Processed 1000 Kg in a few days
- Puree was used to flavour a beer for Alexander Keith's special edition Birthday beer



What are functional food and what role has Perennia played in their development?

- **Functional foods** are foods that have a potentially positive effect on health beyond basic nutrition.
- An example is orange juice that's been fortified with calcium for bone health.
- Proponents of **functional foods** say they promote optimal health and help reduce the risk of disease



Perennia Innovation Centre & Dalhousie University
Partners: Island Abbey Foods Ltd. Charlottetown, PE
Product R&D: Bioactive honey lozenges



Farmer John Herbs



R. Ablett & team- PIC



“Anti-microbial” honey lozenges



LaHave Forests



V. Rupasinghe & team - Dalhousie



New Product and Process Development | Pan Pacific Development Co. Ltd.

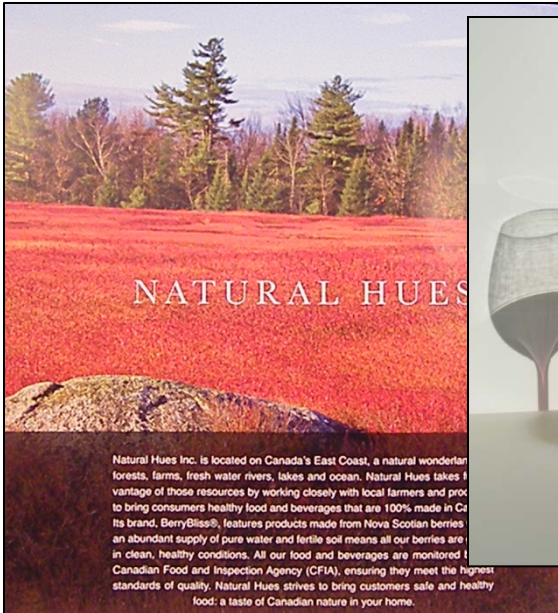


- Developed processing parameters to transform Haskap berries into high quality Haskap powder
- Working on several product lines with Perennia
- Encapsulated Powder
- Linked with packaging and label design company Avive Naturals out of Halifax.



Client: Natural Hues Ltd., Halifax, NS

Process development: Berry Bliss Collagen-based Fruit Drink



Atlantic Canada



China and Asian markets



INNOVATION CENTRE VIRTUAL TOUR

<https://youtu.be/NnKCQlhI35Y>





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www.perennia.ca