



FOOD
DEVELOPMENT
CENTRE

Growing Opportunities in Food

1 204 239 3150

www.manitoba.ca/fdc



SELL MORE PRODUCT!

We Can Help...

- Extract protein from various commodities
- Create innovative product applications for customers
- Blend product ingredients to make a health claim
- Use natural ingredients for higher consumer acceptance
- Turn low value co-products into high value foods



Certified Organic

PROTEIN INGREDIENTS & FOODS



**FOOD DEVELOPMENT CENTRE
EXPERTISE AND SERVICES**

PROTEIN INGREDIENTS & FOODS

WE CAN HELP CREATE PROTEIN PRODUCTS

- Bars, Bakery, Cereals and Extruded Snacks
- Beverages (Ready to Drink and Dry Mixes)
- Meat Alternatives and Extenders

FOOD DEVELOPMENT CENTRE EXPERTISE AND SERVICES IN PROTEIN INGREDIENTS

PLANT PROTEINS:

- Pulses, Oilseeds and Cereals
- Processing Co-Products

ANIMAL PROTEINS:

- Beef, Pork, Chicken and Turkey
- Processing Co-Products

TYPES OF EXTRACTION:

Wet – centrifugation, isoelectric precipitation, membrane filtration, enzyme-assisted extraction to create protein concentrates and isolates

Dry – Air classification* or grinding and sifting of oilseed press cakes, pulse and grain flours to create protein enriched fractions

FUNCTIONALITY TESTING:*

Foaming, Gelling, Water Binding, Solubility and Emulsification

REGULATORY ASSISTANCE:

- Protein Related Claims
- Nutritional Labelling

PROTEIN ANALYSIS:

- Protein Quality*
- On-Site Protein Content Analysis
- Sensory Evaluation
- Shelf-Life Testing

**in collaboration with Manitoba organizations*

