

From Innovation ... to Commercialization Opportunities in dairy milk processing and product development: niche market development

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Overview of Food Centre

- Non profit organization
- Servicing the food industry for 12 years
- Full service assistance to the food industry
- A unique partnership arrangement
 - Saskatchewan Ministry of Agriculture; University of Saskatchewan and Saskatchewan Food Processors Association
 - Provide supporting services in food development, market and business development

<u>MISSION</u>

"To assist entrepreneurs in the development of value added agri-food opportunities"

Core Services



- Food Safety Training and Education
- Path-finding
- Extrusion Technology
- Interim Processing
- Product Development
- Process Development

Concept to Commercialization

From the Idea to Final Product



Where are dairy ingredients?









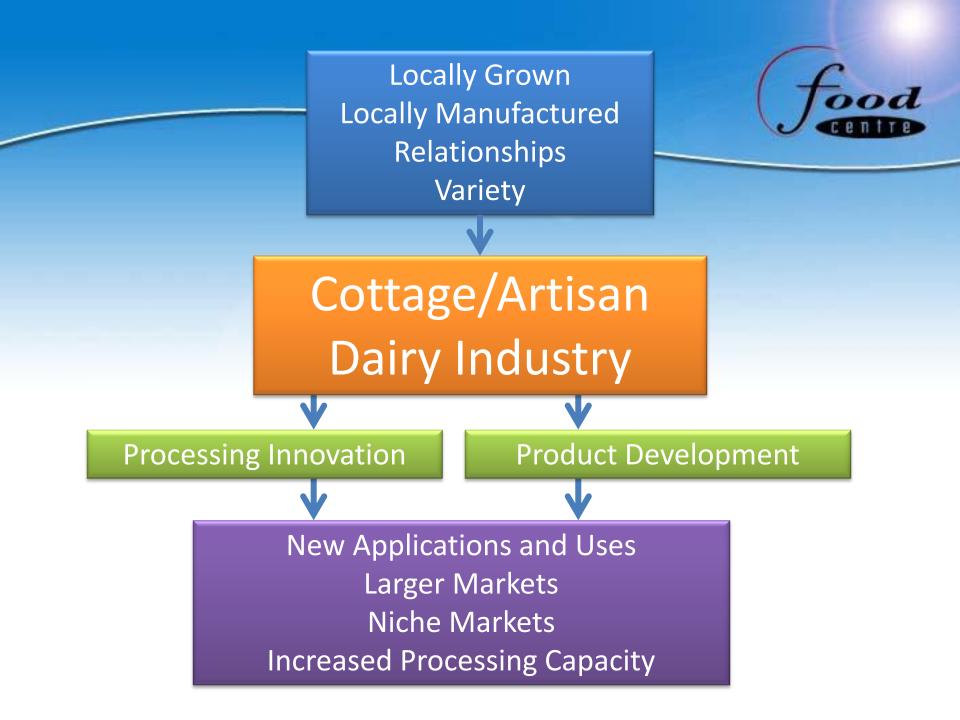
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Trends and Drivers in Dairy

- Aging population
 - Whey protein isn't just for body builders
 - Calcium and bone health
 - High-calorie meal replacement drinks
- Reduced guilt
 - dessert-flavoured yoghurts, low-fat
- Health and nutrition
 - Gut health



Trends and Drivers in Dairy

- Shift in Shoppers
 - "I didn't even look at the price"
 - Different flavour choices
- Specialty products: indulgence

 Cookie-wichs
- Mmmm, snacks
 - Yoghurt, Cheese-coated snacks
- Functional ingredients
 Flavours, binders

















Cottage industries drive innovation

• Our goal is to provide services that will give a competitive advantage to our food processors



In the Neighborhood?

Come tour the Food Centre!!

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We are here to help!