# Next Policy Framework Consultation on Food Innovation Capacity

Emerging Technologies and Logistics in the Food Processing Industry

Introduction for Dr Rick Green POS Biosciences

# Tensions in Food Process Innovation

**Sustainability vs Least Cost Formulation** 

**Boutique Processing vs Economy of Scale** 

Whole vs Fractionated

**Convenience vs Natural** 

**Incremental vs Disruptive** 

How are emerging technologies and these tensions likely to shape food innovation in Manitoba?



http://canadianfoodinnovators.ca/

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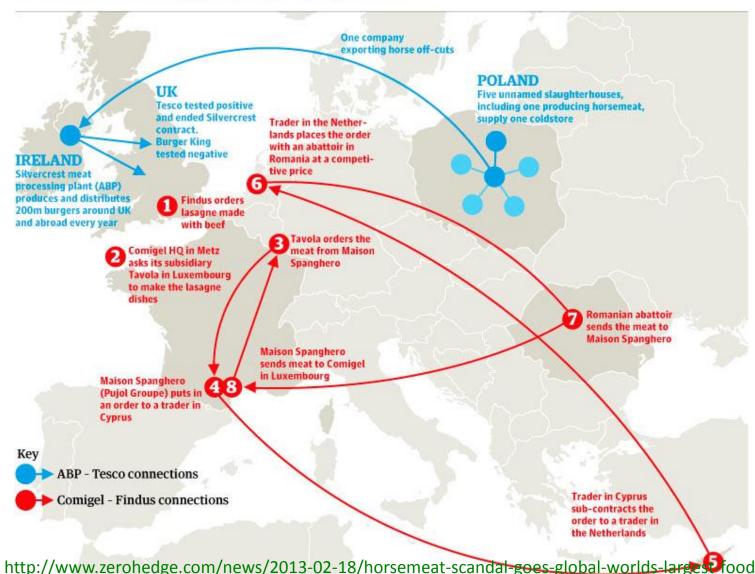
Look to what innovation is already here



http://canadianfoodinnovators.ca/

#### **Sustainability vs Least Cost Formulation**

#### **Britain's horsemeat The ABP and Comigel connections**



http://www.zerohedge.com/news/2013-02-18/horsemeat-scandal-goes-global-worlds-largest-food-maker-pulls-tainted-pasta-spain-an

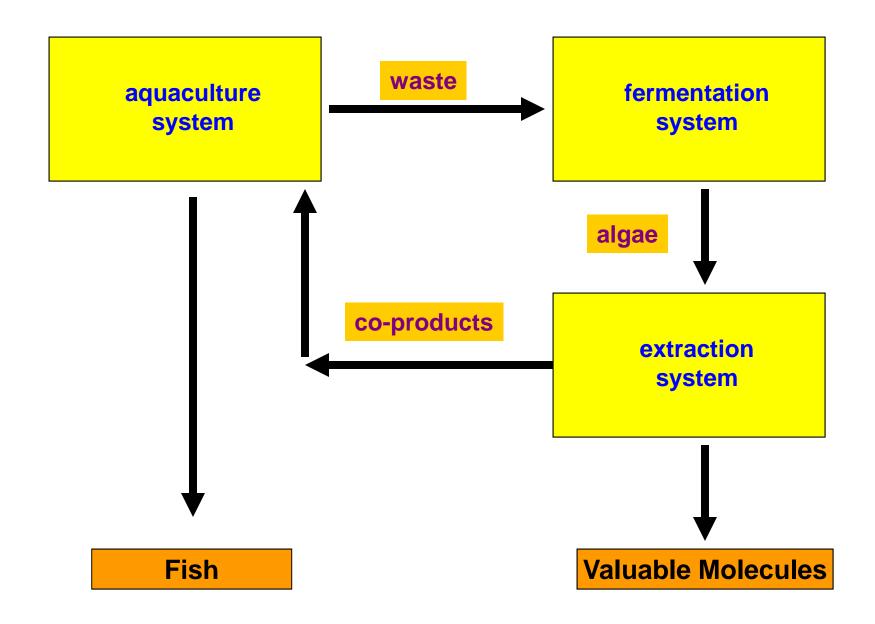
### **Sustainability vs Least Cost Formulation**

# THEWESTERN Molecular farming: small PRODUCER scale work nets big results

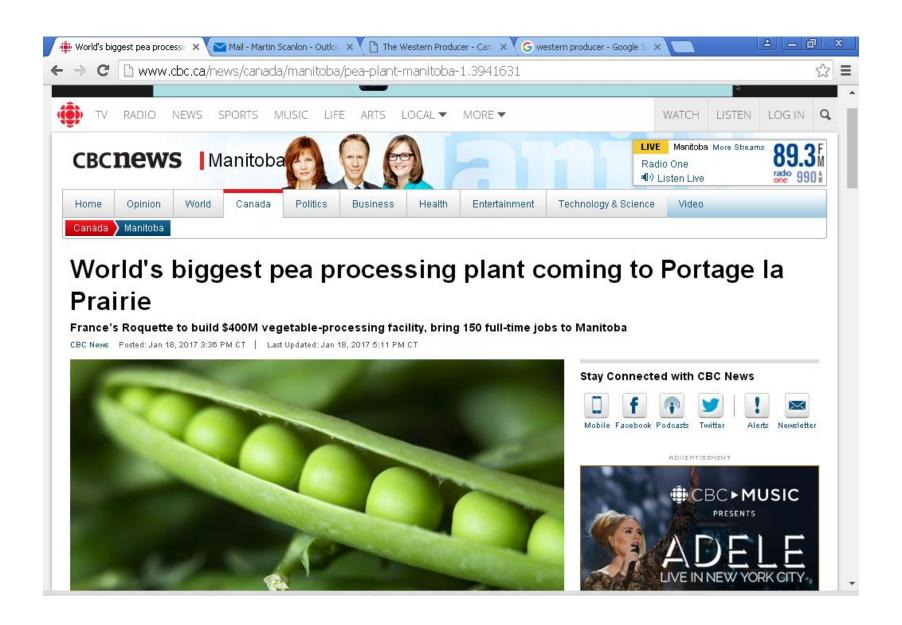


University of Manitoba researcher Ryan Sestric is testing a system where synthetic fish waste is the primary feed source for specialized algae, which can then be harvested for a variety of uses. | Ed White photo

#### **Sustainability vs Least Cost Formulation**



# **Boutique Processing vs Economy of Scale**



### **Boutique Processing vs Economy of Scale**

#### **Smart Vertical Farms for Remote Communities**

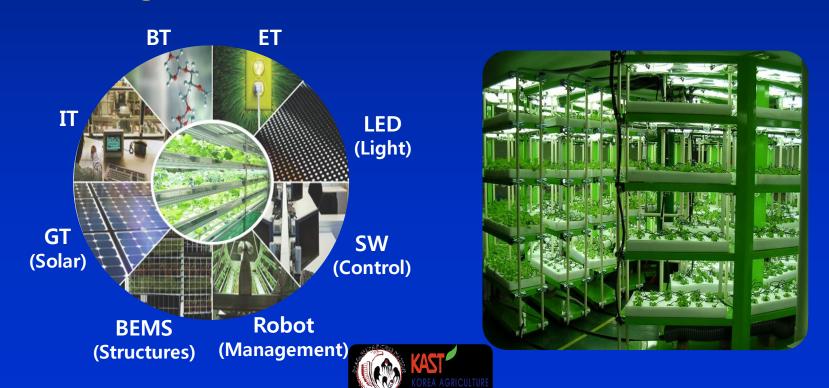
Korea Agriculture System & Technology in partnership with Opaskwayak Cree Nation

Initial Goal = improve supply of fresh vegetables better nutrients Longer Goal = develop value-added strategies for more efficient nutrient delivery

> Slides courtesy of: Dr Miyoung Suh University of Manitoba

#### Smart Vertical Farm

- Next generation Agricultural Platform based on the convergence of integrated technologies of IT, BT, ET and more.
- Various plants are raised in a closed environment, controlled by automatic system with real-time monitoring.



So far OCN demonstrated ~40 different Types of vegetables!!!



- Lettuce, spinach, parsley, broccoli, other leafy vegetables Beet, small radish. Kohlrabi......
- Current trials: Strawberry, Ginseng, Cheery Tomatos,
   Bitter melon etc
- Productivity (example of lettuce)
  - 25days/cycle (~ 200 heads/day)
  - cost ~\$0.75 vs \$1.99 in local vs \$6.75 in Churchill

#### Health Benefit Research:

#### Stage I

Current Vegetables grown in OCN

Clinical trials
&
Vegetable eating
Campaign

### Stage II

Functional Vegetables

Priority for: Diabetes Hypertension Obesity (with KIST, Korea)

## Stage III

**Nutraceuticals** 

Value-added products (functional juice/medical diet components)

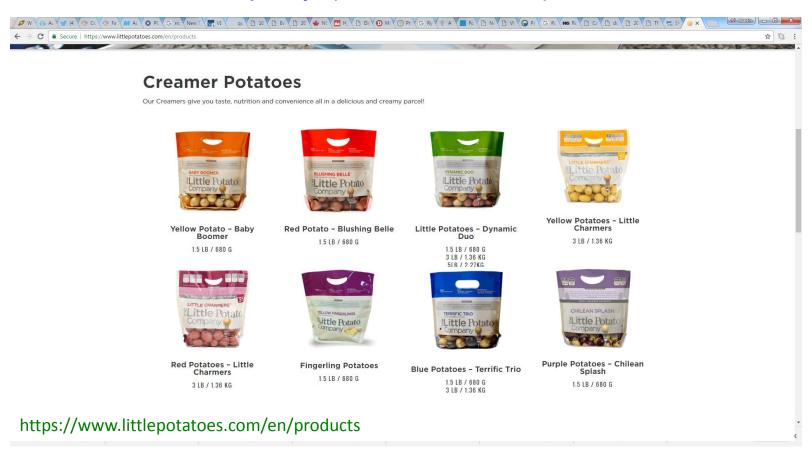


in vitro/in vivo (pre-clinical)/clinical trials

#### Whole vs Fractionated

#### **Rebranding of Traditional Commodities**

#### Little Potato Company (Edmonton, AB)



#### Whole vs Fractionated

#### **Utilizing Dairy Herd Capacity**

Milk — proteins lipids carbohydrates minerals



#### Leaders in Nutri-functional Proteins

Vitalus Nutrition Inc. is a leading supplier of sophisticated, customized dairy ingredients for the world's food, beverage and nutraceutical industries. Through our advanced facilities and FSSC 22000 certified processing plant, we process milk and whey into various dairy ingredients that are superior in quality, nutritional value and functionality. Our products are

New Products

https://www.littlepotatoes.com/en/products

# **Providing Customer Friendly Convenience while Avoiding Overprocessing**

# 1st Generation: Traditional Thermal Processing



genius.com

#### **Traditional Thermal Processing**

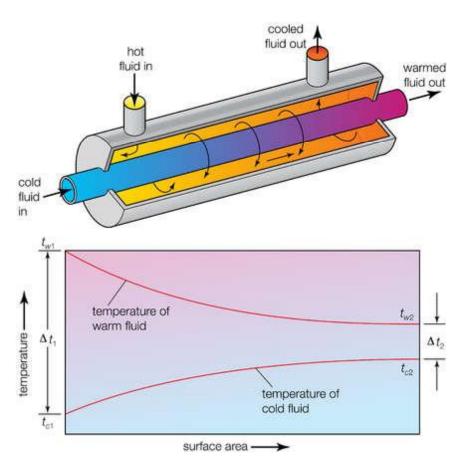


Heat has to diffuse inwards to coldest point in the can

massive over-processing of most of the food

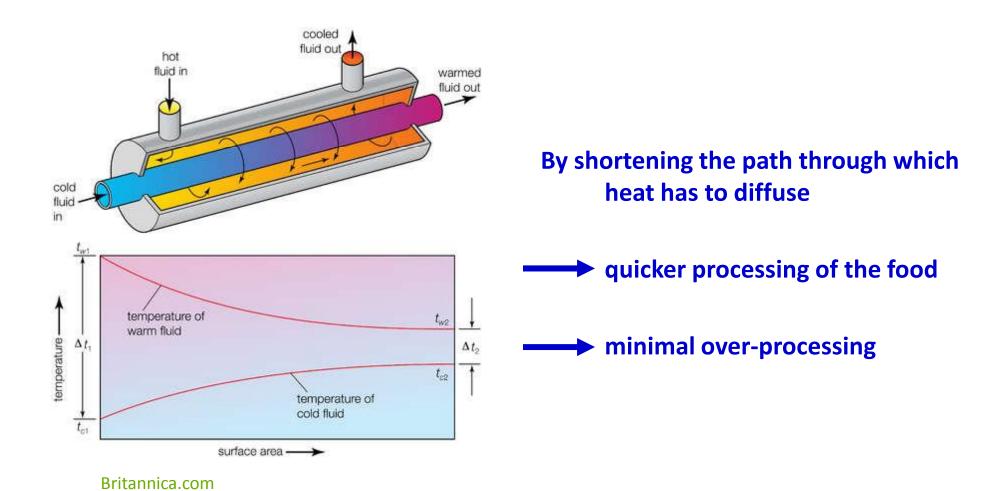
genius.com

# **2nd Generation: Aseptic Sterilization Processes**

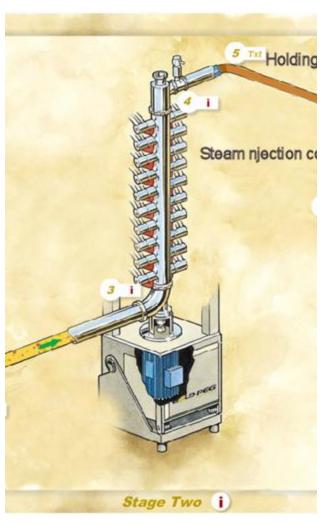


Britannica.com

#### **Aseptic Sterilization Processes**



# 3<sup>rd</sup> Generation: <u>Direct Thermal Deposition in the Food</u>



Direct deposition of thermal energy required for sterilization

culinary steam
microwave (pressurized system)
(ohmic heating)

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#### **Utilizing Sensors and their Data**

Capacity to innovate governed by creative exploitation of real-time arrays of quality, composition and safety data



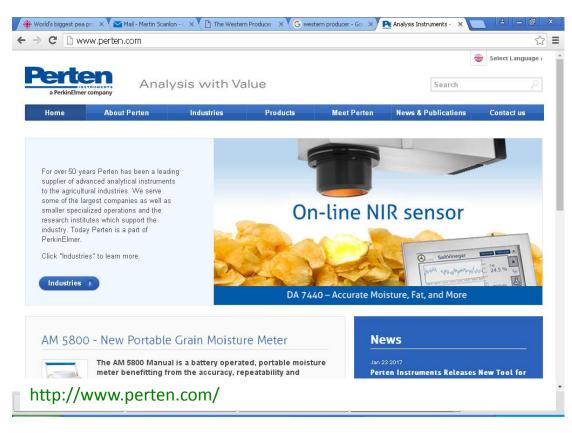
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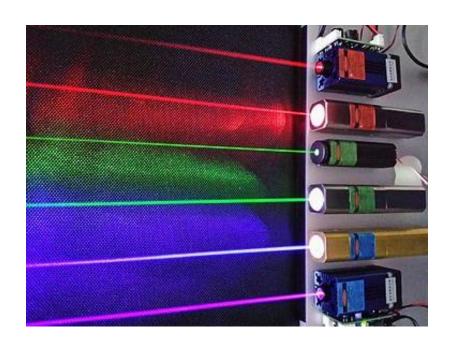
**Perten Canada** 

Head Office in Winnipeg

NIR specialists



#### **Next Generation: NIR laser diode systems**



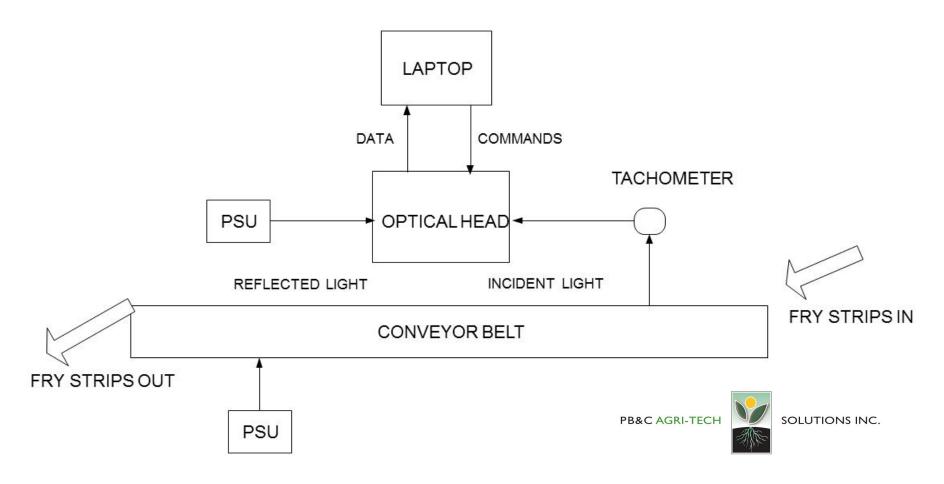
Intense source of NIR light of narrow spectral properties

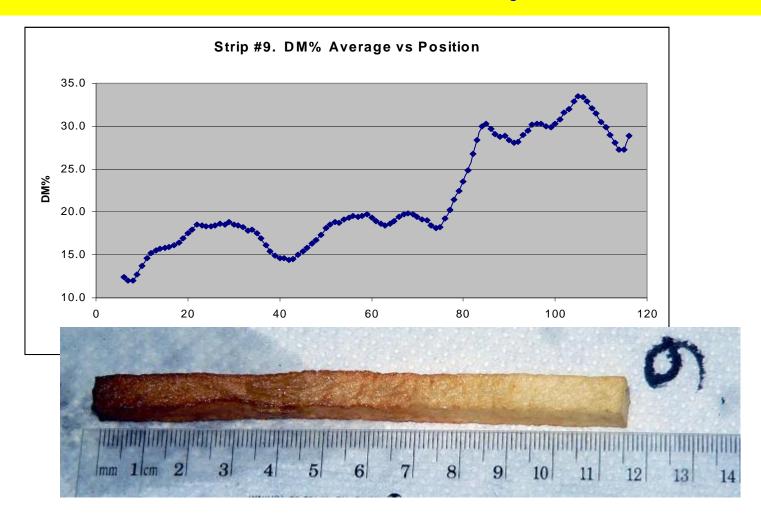
Light reflected from moving food material altered by species that absorb at laser diode wavelength

https://en.wikipedia.org/wiki/Laser\_diode

#### NIR laser diode systems

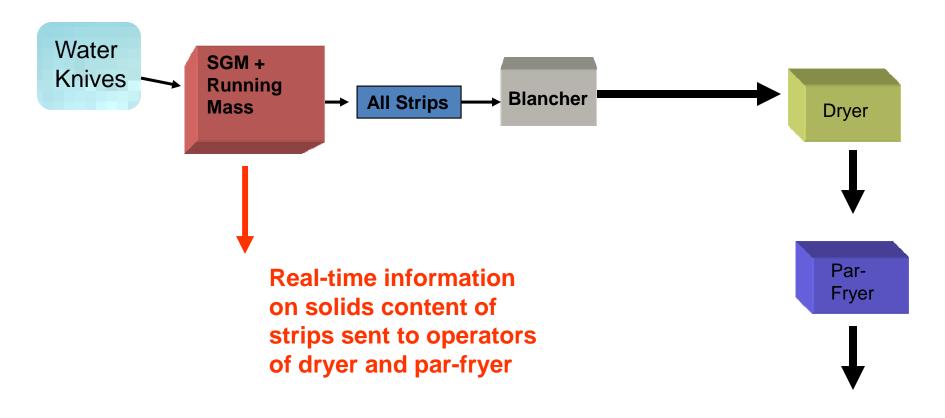
**Application on french fry line for measuring solids content at line speeds** 





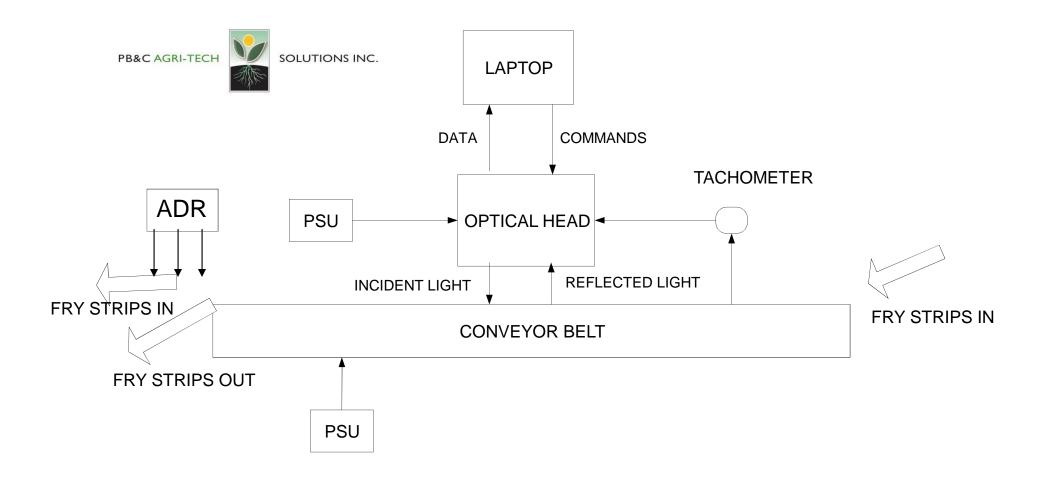


### **Phase 2: using information**

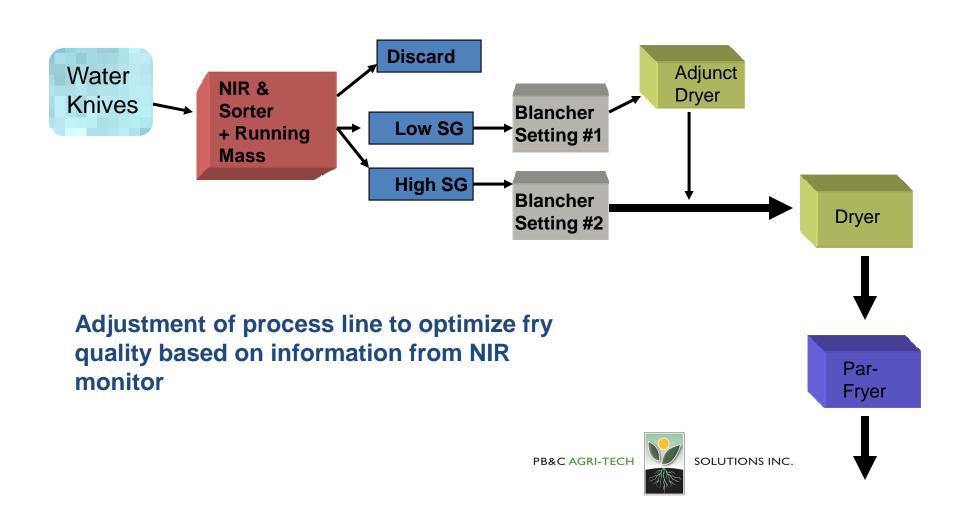




#### Phase 4: transforming process flows



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# Dr Rick Green POS Biosciences





**Vice-President Technology** 

