

# PORTAGE COLLEGE FOOD SCIENCES CENTRE



**Alberta HUB**  
Where opportunity comes to life

## A Centre of Specialization

Alberta's first Food Sciences Centre (FSC) is located at Portage College in St. Paul, Alberta, approximately 200 kilometres from Edmonton. The FSC is a product development facility with a complete Business Incubator Program including fully functional labs, commercial kitchen and office suites for rent.

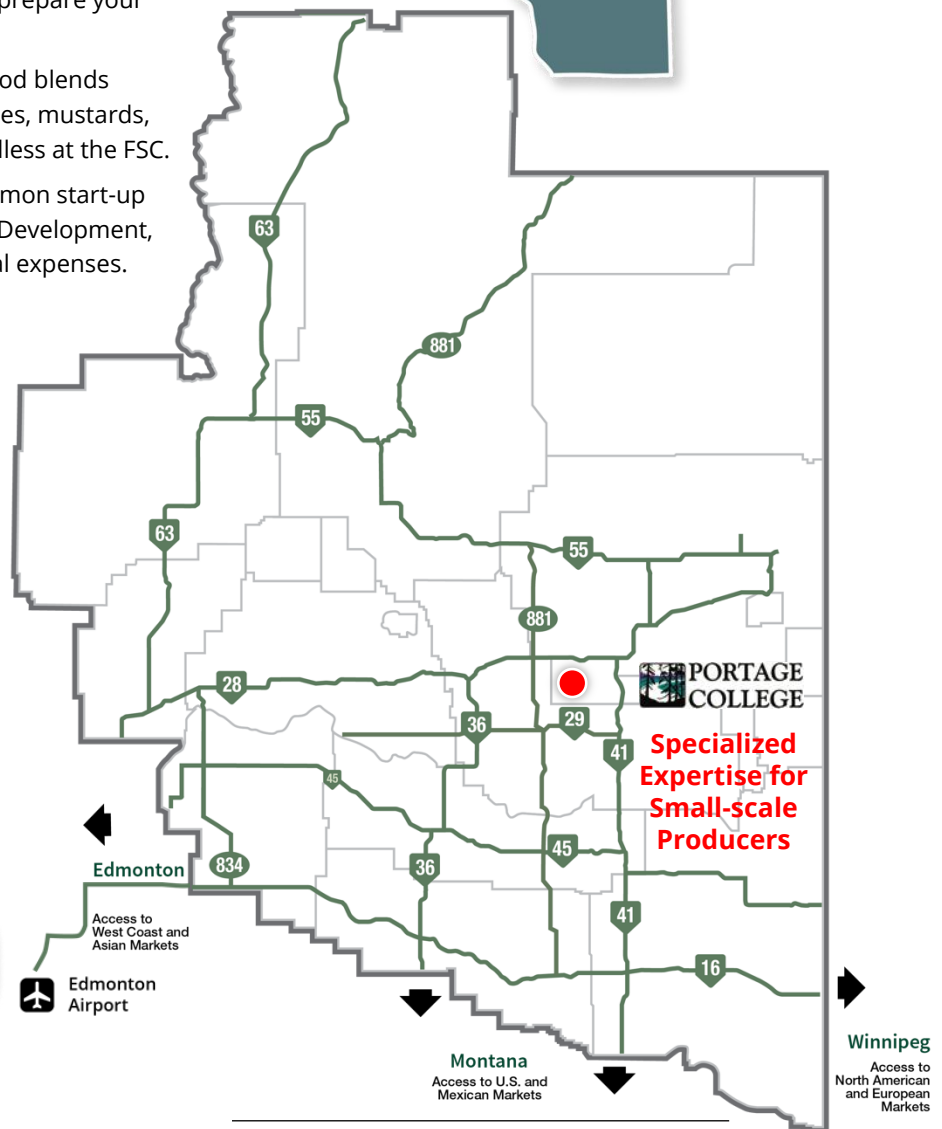
The Centre is designed to strengthen and expand the capability of small-scale food processors by taking them through the product development process using the latest technologies and expert advice.

## Benefits to Small Business

At FSC, you have the opportunity to not only research, analyze and test your product ideas, but also design and prepare your product for market.

Use locally grown ingredients to create unique food blends and market-ready products such as jams and jellies, mustards, soup, granola and energy bars. The ideas are endless at the FSC.

The Centre also helps to significantly reduce common start-up costs for small businesses such as Research and Development, Equipment and Supplies, Marketing and Technical expenses.



● Portage College – St Paul Campus



# PORTAGE COLLEGE FOOD SCIENCES CENTRE



## Overview

The Food Science Centre (FSC) is a multi-tenant facility. It provides the infrastructure and services to support the establishment and growth of new (food-based) companies. The FSC meets federal food-regulation requirements, enabling resident companies to market their products locally, regionally, nationally and internationally.

*The purpose of the FSC facility is to:*

- assist with the start-up of new food businesses
- provide a centre of excellence for Agri-value venture scale-up
- attract product/process development initiatives of established food industry companies to Alberta

*Facilities and programs at FSC help new food businesses to manage the transition from new product development through:*

- commercialization
- market launch
- growth in sales
- graduation and the establishment of their own facilities

*FSC assists established food manufacturers with:*

- new product/process development
- refinement, testing and manufacturing of market entry product volumes

Access to  
Experts and Resources

Produce Products in a Certified Facility

Develop, Analyze and Test Product in  
Fully Functional Commercial Kitchen

Save on Start-up Costs

Provide Locally Produced Product

Get Product Ready for Provincial,  
National or International Markets

Sell Product in the College's  
own Portage Market

Rent Low-Cost Business  
Incubator Suites



# PORTAGE COLLEGE FOOD SCIENCES CENTRE

## Product Testing and Development

Explore your ideas by renting out one or more of our fully functional labs.

### Analysis Lab

Food analysis lab has equipment and technology for nutritional analysis and offers services including composition, sampling, nutritional labelling and testing of gluten, additives, preservatives, to name a few.

### Sensory Lab

Complete market research on a producer's product including blind taste testing.

### Bakery Lab

Single rotary rack oven, donut fryer, bread slicer, bun rounder, 60 qt. upright mixer, sheeter molder and reversible sheeter.

### Kettle Line Lab

40 gallon steam kettle, 48" gas ranges, 24" griddle and convection oven, vegetable washer, vegetable peeler and commercial juicer.

### Meat Processing Lab

Band saw, grinder, meat slicer, vacuum tumbler, poultry saws, meat chopper, flash freezer and a 300 lb capacity smoker.

### Packaging Lab

Twin head vacuum sealer and dry auger filler.



## Business Space

Looking for a space to grow your idea in any field? Our St. Paul Campus has Business Incubator suites that can be rented by entrepreneurs and start-ups for as low as \$135 per month. The office space assists in the transition from a home-based business to a store front operation.

The Business Incubators come equipped with multiple workspaces, phone, and access to printer, Wi-Fi and a multi-media room.

## Market-Ready Services

When you are ready to go to market, develop nutrition labels and package your product for sale in the marketplace or in the Portage Market. This is a great way to test out your brand and gather customer feedback to perfect your product and sales strategy.

## Access to Experts/Supports

The FSC Business Incubator assists start-up companies to establish a market presence, provide serviced facilities to develop and refine production techniques, share experiences with other entrepreneurs, and take advantage of economies of scale from sharing services and facilities.

The FSC can refer you to Business Advisory Services: One-on-one advice to entrepreneurs ranging from business planning to financial matters to human resources advice and navigating the government regulatory process, including facilitating business access to appropriate supports and resources to assist them through all phases of the business life cycle, with emphasis on start-up and expansion.

# PORTAGE COLLEGE FOOD SCIENCES CENTRE

## Start Cooking up Ideas

The FSC provides the opportunity for you to transform your food ideas into a marketable product. From processing to packaging, we've got the resources to help you increase your productivity.

To schedule a tour, request more information or to lease a lab, call 780-645-5223.



**PORTAGE  
COLLEGE**

St. Paul Campus  
Box 1471, 5205 - 50 Ave.  
St. Paul, Alberta T0A 3A0  
[www.portagecollege.ca](http://www.portagecollege.ca)

## PORTAGE COLLEGE – QUICK FACTS

- Public board-governed college serving the region for 50 years
- Seven Campuses in the communities of Boyle, Cold Lake, Frog Lake, Lac La Biche, Saddle Lake, St. Paul and Goodfish Lake

### Total Enrolments

- Total enrolments of 2,966 comprised of credit (43%) and non-Credit (57%) students
- Annual economic impact is 1,062 jobs supported and \$110.2 million added income

### Research

Applied Research is fostered within Centres of Specialization:

**Indigenous Arts Centre - Lac La Biche**

**Pipeline Training Centre - Boyle**

**Food Sciences Centre - St. Paul**

- Research is also conducted through the Natural Resources Technology and Potable and Wastewater Systems Management programs within the new Environmental Studies building

### Certificates / Diplomas

- Over 30 certificates and diplomas across various study areas:

**Academic Upgrading**

**Food Sciences**

**Human Services**

**Trades & Technical**

**Open Studies**

**Business**

**Environmental Studies**

**Health & Wellness**

**Native Cultural Arts & Fine Arts**

**University Transfer**

**Continuing & Distance Education**

- NAIT Bachelor of Business Administration degree added in 2019



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Northeast Alberta  
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[www.albertahub.com](http://www.albertahub.com)

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