

Food & Beverage Innovation Centre (FBIC)

Niagara College Canada

📍 Niagara-on-the-Lake, ON



ABOUT FBIC

The Food & Beverage Innovation Centre Innovation Centre (FBIC) offers recipe and new product development; food and beverage safety and regulatory assistance; laboratory services; sensory analysis and consumer testing; and nutritional labelling services. Our resources include a microbiology lab; chemistry lab; food quality lab; a shelf-life lab; brewery; winery; and commercial kitchens.



Beverage product development



Contact FBIC

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🔗 ncinnovation.ca/specializations/food-beverage-innovation-centre

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🗣 **Services offered in:** English

✅ **Request Interactive Visit:** <http://interactivevisits.ca>

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RESEARCH AND INNOVATION EXPERTISE

EXPERTISE

1. Lab services, food safety services, product development services and commercialization services include:
2. Food and beverage product-process development
3. Nutrition analysis
4. Shelf-life testing
5. Pathogen identification
6. Beverage analysis
7. QA plan designs
8. HACCP/GFSI plans
9. Point validation
10. Process lethality
11. Traceability and recall
12. Education and training
13. Labelling (regulatory)
14. Packaging and ingredient sourcing
15. Co-packing referrals
16. Competitive analysis
17. Advertising/marketing plans
18. International market entry/export
19. E-commerce
20. Web design and development
21. Food and beverage trends analysis, feasibility studies and market research
22. Sensory analysis and consumer testing

