

BC Beverage Technology Access Centre (BCBTAC)

Okanagan College

📍 Kelowna, BC



BC BEVERAGE TECHNOLOGY ACCESS CENTRE



ABOUT BCBTAC

Okanagan College's BC BTAC supports the Canadian beverage industry's innovation and growth by providing a comprehensive range of expert analytical, commercial and sensory services and resources. We work with individuals, companies and organizations within a collaborative framework to exchange knowledge, ideas and resources leading to real-world solutions for the development of domestic beverages, including fermented, brewed, distilled and non-alcoholic products. Our vision is to work with industry toward sustained economic and intellectual growth.



Sensory Analysis



Contact BCBTAC

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🗣️ **Services offered in:** English

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

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RESEARCH AND INNOVATION EXPERTISE

EXPERTISE

1. Concept to commercialization product development
2. Proof of concept production of wine, beer, spirits, cider, and other beverages
3. Analytical laboratory services
4. Commercial services
5. Sensory services
6. Research and Education
7. Networking

Previous Research Projects

- Determination of the wild yeast strains and identification of the bacterial composition.
- Determination of the limits and impacts of various styles of wine and conditions on the overall shelf life of can liners.
- Identify the activity potential of pathogenic & spoilage microbes
- Determination & identification of risks factors that could put the health of the consumer at risk and exacerbate instances of product spoilage.

Fields of projects

- Wine
- Beer
- Cider
- Spirits
- Kombucha
- Other Beverages

