

BC Beverage Technology Access Centre (BCBTAC)

Okanagan College





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

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
- Kombucha

Spirits

Beer

Cider

Other Beverages

