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- Lester Lodoen

PROVINCE FUNDS SPECIAL OVEN FOR THE SASKATCHEWAN FOOD INDUSTRY DEVELOPMENT CENTRE

Saskatchewan Agriculture and Food (SAF) has funded the purchase of new production equipment for the Saskatchewan Food Industry Development Centre.

The investment was for the purchase of an impingement oven which will help the Centre and its clientele manufacture ready-to-eat food products for test marketing. An impingement oven has sensitive temperature and moisture controls to prevent drying.

“The investment in the Food Industry Development Centre is really an investment in the future of Saskatchewan’s food processing and manufacturing industry, an important and exciting part of the province’s growing economy,” Agriculture and Food Minister Mark Wartman said at the announcement.

Wartman said Saskatchewan needs to do more secondary processing within the province to capture value-added opportunities from our primary agricultural production.

The Centre is helping emerging Saskatchewan companies create success stories with new food product lines. Classic Meats of Fox Valley, Canadian Prairie Lamb of Saskatoon and Pulse Wise Foods of Shaunavon joined the Minister for the announcement at the Food Centre where they served samples of their successful food products.

The Centre’s oven played a major role in producing the “New York Stick,” a pre-cooked, hand-held meat snack made entirely from Saskatchewan-grown meats. It’s the product of Classic Meats, operated by Lester Lodoen near his Fox Valley farm, and was developed through a partnership that includes the University of Saskatchewan, the Food Industry Development Centre, Saskatchewan Food Processors Association and SAF.

Consumer testing has shown that significant markets exist for the New York Stick across Canada, and potentially in the lucrative U.S. market. The product is currently being marketed in Ontario.

“This is a great example of the potential for value-added food products in Saskatchewan,” Lodoen says. “We’ve got everything we need to make this happen here. Our producers are the best in the world, and we have excellent educational and product development facilities.”

Gord Schroeder of Canadian Prairie Lamb had nothing but praise for the activities of the Saskatchewan Food Industry Development Centre. “The work done by the Food Centre and staff helped our entire industry move into the value-added sector,” he said.

David Krause of Pulse Wise Foods expressed his thanks to the Food Centre for helping his business explore the food processing sector. “The facility provided the equipment and expertise to bring our lentil and feta lasagna to a full scale production run,” Krause said.

The Saskatchewan Food Industry Development Centre is a partnership that includes the University of Saskatchewan, Saskatchewan Food Processors Association and the Government of Saskatchewan. The Centre assists food processing companies by providing test marketing production runs. It operates the only federally inspected research and development food processing facility in the province as part of Saskatchewan Agriculture and Food’s value-added food processing strategy.

FOR MORE INFORMATION

Call Carmen Ly, of the Saskatchewan Food Industry Development Centre, at 306-933-7556 or visit www.foodcentre.sk.ca



CLASSIC MEATS:

Lester Lodoen of Classic Meats has made a living providing value added turkey, natural lamb and beef products to retailers and consumers across Saskatchewan.

The New York Stick, a product developed by Lodoen with the assistance from the Saskatchewan Food Industry Development Centre, is a pre-cooked, hand-held meat snack on a stick. It is designed to bridge the gap between jerky and hamburger as a lean, nutritious snack made entirely with Saskatchewan grown meats.

For more information, contact Classic Meats at 1-800-261-2004.

CANADIAN PRAIRIE LAMB:

Canadian Prairie Lamb (CPL) is an innovative company started by the Saskatchewan Sheep Development Board and active producers who wanted to see lamb further processed and value added.

CPL has a product line that includes raw and cooked marinated lamb kabobs, two varieties of cooked lamb meatball appetizers and cooked lamb in a Moroccan orange sauce.

For more information, contact Canadian Prairie Lamb 306-933-7166 or visit their website at <http://www.sksheep.com/prairielamb/>

PULSE WISE FOODS:

Vicky and David Krause of Shaunavon tapped into two trends – the surge in pulse production in Saskatchewan and strong consumer interest in healthy, convenient foods. The idea of lasagna made with pulses, rather than ground beef, was floated, and Pulse Wise Foods was born.

For more information on Pulse Wise Foods, visit their website at www.pulsewisefoods.com or call 306-297-6394.

