

New report reveals breakthrough research for wheat, oat, barley and packaging

Canadian companies, researchers collaborate on ingredients for success

For immediate release

August 12, 2021 - World-leading research released today by the Canadian Food Innovation Network (CFIN) reveals potential for new food proteins, ingredients, and waste-reducing packaging.

CFIN's publication, *Collaborating on ingredients for success*, highlights collaborative research on increasing the functional nutrition of wheat, extracting value-added protein concentrate from oats, improving craft brewing, and using seafood waste to develop environmentally friendly flexible packaging.

The projects are all part of the CFIN Emerging Science Research Cluster (formerly Canadian Food Innovators cluster), which is using science and innovation to strengthen Canada's value-added food industry.

"It is my pleasure to share updates on four emerging science research projects. They demonstrate the considerable breakthroughs achievable when leading Canadian food and beverage manufacturers are able to collaborate with Canadian research expertise," says Joseph Lake, CEO of the Canadian Food Innovation Network.

The following projects are highlighted in the report:

- **Unlocking new uses and health benefits of wheat:** Ontario Cereal Industry Research Council and University of Guelph, Ontario
- **New opportunities for Canadian oats in the plant-based food sector:** Richardson International and University of Manitoba, Manitoba
- **Bringing new life to traditional malting methods:** 2 Crows Brewing Co., Propeller Brewing Co., and Dalhousie University, Nova Scotia
- **Turning seafood waste into functional packaging:** Copol International Ltd., Saputo Dairy Products Canada GP, and Verschuren Centre, Nova Scotia

"CFIN is proud to deliver the Emerging Science Research Cluster involving over 20 food ecosystem partners," adds Lake. *"Innovative projects like these are a vitally important component of helping growth-oriented Canadian food and beverage businesses increase their market share at home and abroad."*

The cluster is funded in part through the AgriScience Program under the Canadian Agricultural Partnership, a federal-provincial-territorial initiative. Additional funds are provided by participating industry partners.

The new report, as well as information about other projects in the cluster, is available at www.cfin-rcia.ca/research-recherche

The Canadian Food Innovation Network (CFIN) is a new global hub for food innovation designed to grow Canada's food and beverage industry by fostering strategic connections, collaborations, and investments across Canada's food ecosystem.

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